



# ONE MARKET

RESTAURANT

DINNER

## STARTERS

**Kampachi Crudo**  
green apple, horseradish, ponzu 18.00

**Grilled Spanish Octopus**  
"chorizo" purée, avocado chimichurri, parsley 18.00

**Lightly Smoked  
Tasmanian Ocean Trout "Mi Cuit"**  
potato rösti, pancetta vinaigrette, pastured chicken egg 18.00

**House-made Charcuterie**  
pickled ramps, quince preserve, duck liver mouse 16.00

**Roasted Autumn Squash Agnolotti**  
brown butter-balsamic reduction, gingerbread, hazelnuts 16.00

**Curried Sweet Potato Soup**  
lentils, fresno chiles, yogurt, cilantro 14.00

**Butternut Squash &  
Dungeness Crab Soup**  
cilantro, black garlic, ginger 17.00

**Oysters on the Half Shell** A.Q.

**Hand-picked Dungeness Crab Salad**  
miso, citrus, seaweed 18.00

**Beet Carpaccio**  
radishes, fresh chèvre, sherry vinaigrette 13.50

**Bradley's Caesar Salad**  
whole leaf romaine, parmesan croutons 12.00

## MAIN COURSES

**Bacon-wrapped Pork Tenderloin**  
dandelion "persillade," salsify, natural jus 31.00

**Norwegian Halibut**  
sunchokes, clams, garlic-chive oil 35.00

**Pan-seared Red Snapper**  
kohlrabi kraut, apple purée, caramelized apple cider 33.50

**Pan-seared Day Boat Scallops**  
celery root "risotto", spinach, black truffle jus 36.00

**Potato Gnocchi**  
wild mushrooms, pecorino romano, sea grass 26.00

**Liberty Farms Duck Breast**  
smoked duck sausage, braised radicchio, chanterelles 33.00

**Braised Beef Cheeks**  
gnudi, black trumpet mushrooms, nettle purée 30.00

**Chef's Tasting Menu**  
Six special courses selected nightly by Chef Mark Dommen  
89.00 per person **for the table** wine pairing A.Q.

## GRILLED, SPIT-ROASTED, SMOKED a la carte main courses

**12oz Creekstone All Natural Angus New York Steak**  
red wine butter, béarnaise relish 43.00

**8oz Filet Mignon** green peppercorn sauce 47.00

**Ahi Tuna** lardo, beech mushroom escabeche 28.00

**Pacific Swordfish** meyer lemon gremolata vinaigrette 25.00

**All Natural Half Chicken** thyme jus, arugula 22.50

## FARMER'S MARKET SIDES 9.00 each

**Chick Pea Fries**  
harissa aioli

**Buttery Mashed Potatoes**

**Sautéed Spinach w/garlic chips  
or Creamed Spinach**

**Roasted Cauliflower**  
parsley salsa verde

**Roasted Mushrooms**  
thyme, roasted garlic

**Roasted Brussels Sprouts**  
applewood-smoked bacon

**Potato Tots**  
house made ketchup

**Please note that we only accept  
Lark Creek Restaurant Group Gift Cards  
purchased from One Market Restaurant.**

*Notice: consuming raw or undercooked meats,  
poultry, seafood, shellfish or eggs may increase  
your risk of foodborne illness.*

*In response to San Francisco employer mandates a  
5% surcharge will be added to all food and beverage sales*

**25 YEARS**  
**5 CHEFS**  
**5 COURSES**  
**1 WORLD**  
**RENOWNED**  
**VOCALIST**

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**LEGENDS DINNER**  
SATURDAY, FEBRUARY 10  
TICKETS/INFO: ONEMARKET.COM