

**ONE MARKET**  
RESTAURANT

**SF RESTAURANT**  
*week*

January 22 - 31, 2018

**DINNER**

***Amuse Bouche***

***Starters***

**WHITE BEAN SOUP**

spicy rock shrimp, cilantro, avocado

*Wilson Foreigner Albariño, El Dorado 2016*

or

**ARUGULA & CULATELLO SALAD**

pear, ricotta salata, marcona almonds,  
lemon vinaigrette

*Oro en Paz Semillon, Lake County 2015*

***Main Courses***

**PAN-SEARED SKREI COD**

fennel, potatoes, cipollinis, saffron

*Far Niente Chardonnay, Napa Valley 2016*

or

**PAN-ROASTED PORK CHOP**

farro risotto, spinach, carrots,  
king trumpet mushrooms

*Soter Reserve Pinot Noir, Willamette Valley 2015*

or

**POTATO GNOCCHI**

wild mushrooms, pecorino romano, sea grass

*Lioco, Laguna Pinot Noir, Sonoma Coast 2015*

***Dessert***

**S'MORE ICE CREAM BAR**

graham cracker ice cream, smoked chocolate cremeux,  
swiss meringue

or

**WHITE CHOCOLATE PANNA COTTA**

citrus, pistachio sponge cake

**\$40 per person / \$20 wine pairing**

No substitutions. Menu items subject to change.

*A 5% surcharge is added to all checks per the S.F. employer healthcare mandates.*

Chef-Partner Mark Dommen, Pastry Chef Mack Estrada & Jan Sy

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January 22 - 31, 2018

**DINNER DELUXE**

***Amuse Bouche Trio***

***Starters***

**GRILLED SPANISH OCTOPUS**

"chorizo" puree, avocado chimichurri, parsley

*Wilson Foreigner Albariño, El Dorado 2016*

or

**CELERY ROOT RISOTTO**

applewood-smoked bacon, chanterelles,  
thyme oil

*Liquid Farms, Golden Slope Chardonnay, Santa Rita Hills 2014*

***Main Courses***

**GRILLED CREEKSTONE ALL NATURAL N.Y. STEAK**

creamed swiss chard, mushrooms, thyme jus

*Prisoner Wine Co., Zinfandel Blend, Napa Valley 2015*

or

**PAN-SEARED NORWEGIAN HALIBUT**

sunchokes, clams, garlic-chive oil

*Tablas Creek Esprit de Tablas, White Rhone Blend,*

*Paso Robles 2015*

or

**POTATO GNOCCHI**

wild mushrooms, pecorino romano, sea grass

*Copain, Kiser, En Bas, Pinot Noir, Anderson Valley 2013*

***Dessert***

**PEAR TARTE TATIN**

ginger-thyme ice cream, pear caramel,  
candied pecans

or

**VALRHONA CHOCOLATE MOUSSE**

mango cremeux, hazelnut streusel

**\$65 per person / \$30 wine pairing**

No substitutions. Menu items subject to change.

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Chef-Partner Mark Dommen, Pastry Chef Mack Estrada & Jan Sy