

ONE MARKET
RESTAURANT

SF RESTAURANT
week

January 22 - 31, 2017

DINNER

Amuse Bouche

Starters

WHITE BEAN SOUP
spicy rock shrimp, cilantro, avocado

or

ARUGULA & CULATELLO SALAD
pear, ricotta salata, marcona almonds,
lemon vinaigrette

Main Courses

PAN-SEARED SKREI COD
fennel, potatoes, cipollinis, saffron

or

PAN-ROASTED PORK CHOP
farro risotto, spinach, carrots,
king trumpet mushrooms

or

POTATO GNOCCHI
wild mushrooms, pecorino romano, sea grass

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

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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DINNER DELUXE

Amuse Bouche Trio

Starters

GRILLED SPANISH OCTOPUS
"chorizo" puree, avocado chimichurri, parsley

or

CELERY ROOT RISOTTO
applewood-smoked bacon, chanterelles,
thyme oil

Main Courses

GRILLED CREEKSTONE ALL NATURAL N.Y. STEAK
creamed swiss chard, mushrooms, thyme jus

or

PAN-SEARED NORWEGIAN HALIBUT
sunchokes, clams, garlic-chive oil

or

POTATO GNOCCHI
wild mushrooms, pecorino romano, sea grass

Dessert

PEAR TARTE TATIN
ginger-thyme ice cream, pear caramel,
candied pecans

or

VALRHONA CHOCOLATE MOUSSE
mango cremeux, hazelnut streusel

\$65 per person

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