

ONE MARKET
RESTAURANT

Valentine's Day

Wednesday, February 14, 2018

Amuse Bouche

First Course

HAMA HAMA OYSTERS ON THE HALF-SHELL
ponzu, green apple, wasabi tobiko

BEET CARPACCIO
radishes, fresh chèvre, sherry vinaigrette

DUNGENESS CRAB SALAD
miso, citrus segments, seaweed

HIRAMASA CRUDO
blood orange, olive oil gelée, artichoke

MUSSEL & FENNEL SOUP
tarragon, chive, fennel oil

LIGHTLY SMOKED TASMANIAN OCEAN TROUT "MI CUIT"
rösti, 62° egg, pancetta vinaigrette

FOIE GRAS TERRINE
wildflower honey gelée, asian pear, shiso

ONE MARKET CAESAR SALAD
whole leaf romaine, croutons

Main Course

POTATO GNOCCHI
wild mushrooms, pecorio romano, sea grass

PAN-SEARED DAY BOAT SCALLOPS
celery root "risotto", spinach, black truffles

GRILLED AHI TUNA
crushed potato, snap peas, smoked chive oil

ROASTED LIBERTY FARMS DUCK BREAST
smoked duck sausage, braised radicchio, chanterelles

BRAISED BEEK CHEEKS
gnudi, wild nettles, black trumpet mushrooms

GRILLED ALL-NATURAL N.Y. STEAK
anson mills jalapeno corn grits, braised greens

PAN-ROASTED RED SNAPPER
kohlrabi kraut, apple purée, caramelized apple cider

Dessert

CHOCOLATE-GLAZED STRAWBERRY MOUSSE CAKE
strawberry-white chocolate mousse, strawberry sauce, valrhona cake

PANNA COTTA
citrus segments, lime granita, nasturtium

SONOMA APPLE TART TATIN
crushed apples, hazelnut struesel, candied pecans, tahitian vanilla bean ice cream

CALIFORNIA ARTISINAL CHEESE PLATE
house-made chutney, marcona almonds, walnut levain crostini

\$99 PER PERSON, EXCLUDES BEVERAGES, TAXES AND GRATUITY

Menu items subject to change

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

Chef-Partner Mark Dommen / Pastry Chefs Mack Estrada & Jan Sy