



# ONE MARKET

RESTAURANT

DINNER

## STARTERS

### Matzo Ball Soup

carrots, celery, chicken consommé 14.00

### Celtuce & Radish Salad

smoked sea trout, trout roe, banyuls vinaigrette 16.00

### 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

### Hudson Valley Foie Gras Terrine

wildflower honey gelée, asian pear, shiso 29.00

### Rossotti Ranch Veal Tortellini

fennel, orange, parmesan 17.00

### Zuckerman Farms Asparagus Soup

smoked brandade, white asparagus, preserved lemon 16.00

### 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

### Matzo on request

THE DOWNTOWN  
**SOCIAL**  
FRIDAY & SATURDAY NIGHTS  
\$45 : SOMMELIER'S LIST OF  
PRIX FIXE : HALF PRICE  
MENU : WINES

## April Weekend Menu

*Celebrating One Market Restaurant's Classic Dishes from 1993-2018*

Vichyssoise or Shaved Foie Gras Salad

Bradley's Yankee Pot Roast or Alaskan Halibut "Sous Vide"

Choice of Singular Sensation Dessert

## MAIN COURSES

### Bacon-wrapped Pork Tenderloin

dandelion "persillade," salsify, natural jus 31.00

### Alaskan Halibut

sunchokes, clams, garlic-chive oil 35.00

### Pan-seared Red Snapper

young vegetables, fava leaves, green garlic nage 33.50

### Pan-seared Day Boat Scallops

morels, crushed potatoes, prosciutto, tarragon 34.00

### Artichoke & Pea Risotto

hazelnuts, meyer lemon, marjoram, parmesan 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 99.00 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

Grilled Zuckerman Farms Asparagus melted raclette cheese (11.00)

**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*