



# ONE MARKET

RESTAURANT

DINNER

## STARTERS

**White Bean Soup**  
nettle flan, fava beans, fennel 15.00

**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

**Olive Oil Poached Alaskan Halibut**  
caroline, fava beans, anchovy-caper vinaigrette 33.00

**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*