

ONE MARKET RESTAURANT

DINNER

STARTERS

Eggplant Soup

pancetta, tomato, lovage oil 16.00

Local Halibut Crudo

house-made kimchi, green apple, sesame 18.00

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

Sweet Corn Soup

grilled corn, cojita cheese, pickled fresno chiles, cilantro 15.00

Oysters on the Half Shell A.Q.

Soft Shell Crab

crushed carrots, harissa, nasturtium salsa verde 18.50

Beet Carpaccio

radishes, fresh chèvre, sherry vinaigrette 13.50

Bradley's Caesar Salad

whole leaf Monterey romaine, parmesan croutons 12.00

THE DOWNTOWN SOCIAL

FRIDAY & SATURDAY NIGHTS

\$45 : SOMMELIER'S LIST OF
PRIX FIXE : HALF PRICE
MENU : WINES

June Weekend Menu

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

Strawberry Gazpacho or
Tuna Tartare

Petrale Sole Soufflé or
Grilled Cornish Game Hens

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

leg confit, cherries, spring onion, vanilla bean 33.00

English Cut Double Lamb Chop

fresh corn polenta, green tomato, niçoise olives, marcona almonds 36.00

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

Fried Green Tomatoes

panko breaded, remoulade

Potato Tots

house-made ketchup

***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*

Chef/Partner MARK DOMMEN GM/Partner LARRY BOUCHARD
ONEMARKET.COM