

# 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

### July Weekend Menu

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

Avocado Gazpacho or  
Amberjack Crudo  
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Caramelized Sablefish or  
Grilled Devils Ranch Poussin  
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Choice of Singular Sensation Dessert

### MAIN COURSES

#### Bacon-wrapped Pork Tenderloin

dandelion "persillade," salsify, natural jus 31.00

#### Olive Oil Poached Alaskan Halibut

caroline, blue lake & yellow wax beans, anchovy-caper vinaigrette 33.00

#### Pan-seared Red Snapper

young vegetables, pea shoots, 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

little neck clams, duck sausage, bok choy, fermented black bean sauce 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