



STARTERS

Eggplant Soup

pancetta, tomato, lovage oil 16.00

Hawaiian Kampachi Crudo

green apple, ponzu, horseradish 18.00

Grilled Spanish Octopus

pomegranate glaze, curry lentil salad, cucumber 18.50

Lightly Smoked

Tasmanian Ocean Trout "Mi Cuit"

potato rösti, pancetta vinaigrette, pastured chicken egg 18.00

Hudson Valley Foie Gras Torchon

strawberry panzanella, rhubarb, aged balsamic 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 14.00

Bradley's Caesar Salad

whole leaf Monterey romaine, parmesan croutons 12.50

DINNER

MAIN COURSES

Bacon-wrapped Pork Tenderloin

dandelion "persillade," salsify, natural jus 33.00

Olive Oil Poached Alaskan Halibut

caroline, blue lake & yellow wax beans, anchovy-caper vinaigrette 35.00

Pan-seared Red Snapper

chickpeas, smoked eggplant, saffron, red pepper emulsion 34.00

Pan-seared Day Boat Scallops

morels, crushed potatoes, prosciutto, tarragon 36.00

Lobster Mushroom Risotto

tomatoes, lovage, wild fennel pollen 26.00

Liberty Farms Duck Breast

little neck clams, duck sausage, bok choy, fermented black bean sauce 36.00

Braised Beef Cheeks

chanterelles, spinach spätzle, pearl onions 33.00

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 29.00

Hot Smoked Wild Salmon chermoula, micro-cilantro 28.00

All Natural Half Chicken thyme jus, arugula 23.00

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



August "Vegetarian" Weekend Menu Celebrating Summer Produce

Heirloom Tomato Salad or
Nectarine Carpaccio

Vegetable Bayaldi or
Roasted Artichoke

Choice of Singular Sensation Dessert