



STARTERS

Mushroom Soup

mixed mushrooms, crème fraîche, parsley 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

grilled pear, golden semillon, hibiscus 28.00

Charred Fennel Agnolotti

pumpkin, chèvre, fennel, chive 17.00

Acorn Squash Soup

jalapeño, cilantro, cocoa nibs, cumin, pumpkin seeds 16.00

Oysters on the Half Shell A.Q.

Kohlrabi & Green Apple Salad

hazelnut dukkah, sunflower sprouts, lemon vinaigrette 13.00

Beet Carpaccio

radishes, fresh chèvre, sherry vinaigrette 14.00

Bradley's Caesar Salad

little gem lettuce, parmesan croutons 12.50

DINNER

MAIN COURSES

Bacon-wrapped Pork Tenderloin

dandelion "persillade," salsify, natural jus 33.00

Butter-poached Alaskan Halibut

braised carrots, puffed rice, lemongrass emulsion 36.00

Pan-seared Red Snapper

quince, delicata squash, escarole, almonds 35.00

Pan-seared Day Boat Scallops

red miso, cauliflower, Jimmy Nardello pepper, asian pear 36.00

Matsutake Mushroom & Sunchoke Risotto

green apples, parmesan, cider reduction 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

Roasted Cauliflower

parsley salsa verde

Roasted Mushrooms

thyme, roasted garlic

Roasted Brussels Sprouts

applewood-smoked bacon

Potato Tots

house-made ketchup

Please note that we only accept Lark Creek Restaurant Group Gift Cards purchased from One Market Restaurant.

In response to city employer mandates a 5%

surcharge will be added to all food and beverage sales.

Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



November Weekend Menu

"Smoke"

Kampachi Tartare or

Tea-smoked Duck Salad

Applewood-smoked Sable Fish or

Oakwood-smoked Beef Short Rib

Choice of Singular Sensation Dessert

Chef/Partner MARK DOMMEN GM/Partner LORENZO BOUCHARD

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