



## 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

whole leaf romaine, 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.*

## ROTISSERIE WOOD-FIRED PRIME RIB DINNER

### Friday & Saturday Nights Only

#### Pt. Reyes Blue Cheese Iceberg Wedge

#### Market Street Cut 47.95

#### Bone-in Cut 55.95

creamed spinach, mashed potatoes, popover, horseradish cream

#### Add any Singular Sensation Dessert 4.95

#### Sommelier's Half-Price Weekend Wine List

Chef/Partner MARK DOMMEN GM/Partner LORENZO BOUCHARD

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