



ONE MARKET
RESTAURANT

Valentine's Day

Thursday, February 14, 2019

Amuse Bouche

First Course

HAMA HAMA OYSTERS ON THE HALF-SHELL
ponzu, green apple, wasabi tobiko

BEET CARPACCIO
radishes, fresh chèvre, sherry vinaigrette

DUNGENESS CRAB SALAD
mango, avocado, yuzu vinaigrette

KAMPACHI TARTARE
smoked onion gelée, radish, onion cream

MUSSEL & FENNEL SOUP
tarragon, chive, fennel oil

LIGHTLY SMOKED TASMANIAN OCEAN TROUT "MI CUIT"
rösti, 62° egg, pancetta vinaigrette

WILD NETTLE AGNOLOTTI
black trumpet mushrooms, parmesan

ONE MARKET CAESAR SALAD
whole leaf California romaine, croutons

Main Course

BUTTERNUT SQUASH & ESCAROLE RISOTTO
parmesan, chili oil, marjoram, pine nuts

PAN-SEARED DAY BOAT SCALLOPS
scratch grains, black truffles, crispy chicken skin

GRILLED AHI TUNA
crushed potatoes, snap peas, smoked oil

ROASTED LIBERTY FARMS DUCK BREAST
smoked duck sausage, braised radicchio, chanterelles

BRAISED VENISON OSSO BUCO
spatzle, caramelized onions, baby root vegetables

GRILLED ALL-NATURAL N.Y. STEAK
Anson Mills jalapeño corn grits, braised greens, thyme jus

PAN-ROASTED RED SNAPPER
bamboo rice, shiitake mushrooms, citrus, cilantro

Dessert

VALRHONA CHOCOLATE HEART GATEAUX
chocolate mousse, raspberry Chambord sauce, candied pistachios, cocoa nib croustillant

TROPICAL BAKED ALASKA
coconut sorbet, toasted Italian meringue, tropical fruits

TRIO OF PETITE DESSERTS
vanilla crème brûlée, chocolate cremeux cake, roasted pear tart

\$89 PER PERSON, EXCLUDES BEVERAGES, TAXES AND GRATUITY

Menu items subject to change

In response to San Francisco employer mandates a 5% surcharge will be added to all food and beverage sales.

Chef-Partner Mark Dommen / Pastry Chef Mack Estrada