



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

**BRAISED VENISON OSSO BUCO**  
spätzle, 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, white chocolate-pistachio croustillant, raspberry sorbet

**TROPICAL BAKED ALASKA**  
coconut-lime sorbet, toasted meringue, Tahitian vanilla-braised pineapple, mango sauce

**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