



STARTERS

Mushroom Soup

mixed mushrooms, crème fraîche, parsley 16.00

Hawaiian Kampachi Tartare

smoked onion gelée, onion cream, pickled beech mushrooms 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

Wild Nettle Agnolotti

black trumpet & hedgehog mushrooms, spring garlic-parmesan emulsion 17.00

Hand-picked Dungeness Crab Salad

mango, avocado, yuzu vinaigrette 19.00

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

ROTISSERIE WOOD-FIRED

PRIME RIB DINNER

Friday & Saturday Nights Only

-while it lasts!

Pt. Reyes Blue Cheese Iceberg Wedge

Market Street Cut 47.95

Bone-in Cut 55.95

fresh creamed spinach, mashed potatoes, house-made popover, horseradish cream ---

Add any Singular Sensation Dessert 4.95

Sommelier's Half-Price Weekend Wine List

DINNER

MAIN COURSES

Bacon-wrapped Pork Tenderloin

dandelion "persillade," salsify, natural jus 33.00

Pan-seared Skrei Cod

artichokes, last year's pickled ramps, meyer lemon, olive oil emulsion 34.00

Pan-seared Red Snapper

bamboo rice, shiitake mushrooms, citrus, cilantro 35.00

Pan-seared Day Boat Scallops

scratch grains, crispy chicken skin, pea sprouts, black truffle 36.00

Butternut Squash & Escarole Risotto

parmesan, chili oil, pine nuts 25.00

Liberty Farms Duck Breast

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

Roasted Lamb Loin & Braised Lamb Shoulder

charred scallions, marbled potatoes, pickled pearl onions 36.00

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

Grilled Mahi Mahi red onion & mustard seed relish 21.00

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.

Chef/Partner MARK DOMMEN GM/Partner LORENZO BOUCHARD

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