



## DINNER

### STARTERS

#### MATZO BALL SOUP

carrots, celery, chicken consommé 14.00

#### 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

#### SPRING PEA SOUP

greek yogurt, herbs, puffed rice 15.00

#### OYSTERS ON THE HALF SHELL A.Q.

#### ZUCKERMAN FARMS ASPARAGUS SALAD

orange, fennel, tarragon, citrus vinaigrette 14.50

#### BEET CARPACCIO

radishes, fresh chèvre, sherry vinaigrette 14.00

#### BRADLEY'S CAESAR SALAD

whole leaf romaine, parmesan croutons 12.50



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**

**Matzo available upon request during Passover.**

Chef/Partner **MARK DOMMEN**  
GM/Partner **LORENZO BOUCHARD**

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

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

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### 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

#### HOUSE-MADE CAVATELLI PASTA

spring pea pesto, carrots, fava beans, lemon 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.

### GRILL, 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

### FARMERS MARKET SIDES

\$9 each

CHICK PEA FRIES  
harissa aioli

ROASTED MUSHROOMS  
thyme, roasted garlic

BUTTERY MASHED  
POTATOES

ROASTED BRUSSELS  
SPROUTS  
applewood-smoked bacon

SAUTÉED SPINACH  
garlic chips

POTATO TOTS  
house-made ketchup

ROASTED CAULIFLOWER  
parsley salsa verde