

SF RESTAURANT week

JANUARY 22 - FEBRUARY 1, 2020

LUNCH \$25.25

BUTTERNUT SQUASH SOUP
crème fraîche, hazelnut dukkah

~ or ~

SWEET GEM SALAD
pears, pt reyes blue cheese,
marcona almonds, herb vinaigrette

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GRILLED PORK CHOP
anson mills polenta, baby kale,
mushrooms, thyme jus

~ or ~

PAN-SEARED BRANZINO
crushed carrots, brussels sprouts
leaves, warm pancetta vinaigrette

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add a singular sensation
dessert for \$5

DINNER \$40.40

BUTTERNUT SQUASH SOUP
crème fraîche, hazelnut dukkah

~ or ~

SWEET GEM SALAD
pears, pt reyes blue cheese,
marcona almonds, herb vinaigrette

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BRAISED LAMB SHANK
herbed freekeh, hen of the woods
mushrooms, natural jus

~ or ~

PAN-ROASTED MAHI MAHI
celtuce, radish, grapefruit-shallot vinaigrette

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COOKIES & MILK
chocolate chip cookie cup, milk panna cotta,
shaved chocolate, chantilly cream

DELUXE DINNER \$65.65

BLACK SEABASS CRUDO
citrus "water," cara cara oranges,
blood oranges, basil

~ or ~

GRILLED OCTOPUS
smoked butter bean purée, radish,
chili, chimichurri, olives

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GRILLED NEW YORK STEAK
potato purée, creamed swiss chard,
peppercorn sauce

~ or ~

PAN-SEARED RED SNAPPER
green lentils, soffrito, parisian carrots,
mustard seed jus

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GALETTE DE ROIS
roasted honeycrisp apple, vanilla bean
ice cream, candied almonds



1% of Restaurant Week Menu sales will be donated to fund healthy soil projects through ZeroFoodprint/Restore California! Visit sfrestaurantweek.com to learn more.

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ONE MARKET
RESTAURANT