

A LIMITED TIME POP-UP  
AT ONE MARKET RESTAURANT

# Mark'n Mike's

SAN FRANCISCO

- A New York Style Delicatessen -

## MIKE

Michael Dellar grew up in a Jewish food culture. Reportedly, he ate everything put in front of him as a tyke. His mother, Harriett, was one of the best Jewish cooks around, and his friends were always asking for a dinner invitation. Her culinary repertoire was diverse but her Jewish-inspired food always seemed to be the best: brisket, potato latkes with homemade apple sauce, chopped liver and sweet & sour stuffed cabbage. Her homemade dill pickles were legendary—small cucumbers packed perfectly in each quart jar like a mosaic. And every friend who was sick received a pot of “to live for” matzo ball soup.

As a boy, Michael rode his bike from his house to Nate ‘n Al’s delicatessen on Beverly Drive in Beverly Hills, where he met friends to indulge in thick pastrami or corned beef sandwiches on double-baked rye bread with a crunchy crust and a Dr. Brown’s cream soda. Michael’s passion for eating led to cooking, and he seemed destined to be a restaurateur, which he has been for more than 40 years.

While Michelin stars and James Beard Foundation awards are great honors for Michael’s restaurants to have received, on his wish list was the dream to create a terrific deli in San Francisco. Some years ago in Napa Valley, the launch of the Pastranomy food truck (where pastrami meets gastronomy) was a start. But Michael wanted the opportunity to create such a business in the City with a truly great chef, which was reinforced by the recent run-away success of One Market’s Rosh Hashanah dinner to go.



Given the market conditions created by COVID-19, the launch of a classic New York-style delicatessen (for take-out and delivery to begin) out of the beloved One Market Restaurant made perfect sense. To bring the concept to life, Michael called upon Chef/Partner Mark Dommen. The two recently celebrated 16 years of collaboration and will now add Mark ‘n Mike’s to the mix.



## MARK



Mark Dommen is a graduate of the California Culinary Academy and the University of San Francisco Hospitality School. He embarked on his culinary career working with some of the most talented chefs of our time: Hubert Keller at Fleur de Lys in San Francisco; Gray Kunz at Lespinasse and David Burke at Park Avenue Café in New York City. He was also opening Sous Chef at Palladin for the legendary Jean-Louis Palladin in New York.

Mark’s time in New York offered exposure to the world of deli food. Living on the Upper West Side, he was a regular at Zabar’s and sampled his way through New York’s great Jewish food spots: Carnegie Deli, Katz’s and Russ & Daughters. He learned great deli by taste.

Upon returning to California, Mark opened Julia’s Kitchen at Copia, The American Center for Wine, Food and the Arts (where Michael would later become a Trustee) before moving to One Market to lead the culinary team. And lead he did, achieving 3½ stars from *San Francisco Chronicle* reviewer Michael Bauer and gaining a Michelin star the first five years the Guide appeared in San Francisco.

## **“Eat or we both starve.”**

About five years ago, Michael asked Mark to try his hand at making matzo ball soup for Passover. Mark not only rose to the occasion, he exceeded all expectations with what Michael calls “the best and most sophisticated Matzo ball soup I have ever tasted.” Matzo balls like clouds, intense chicken broth, perfect carrots and even a micro parsley garnish made this humble dish a revelation.



Mark explains that his Austrian mother, Maria, perfected the lightest and tastiest *knödel* dumplings using semolina flour. These dumplings became the inspiration for Mark’s delicate matzo balls with the same ethereal character, and his classic culinary training guided the creation of the crystal-clear bouillon.

With this foundation, Mark ventured into the whole arena of deli in a way that only a great Michelin-starred chef would. Each dish, whether it be a smoked, roasted, cured or steamed meat, potato salad and cole slaw, or a perfect pickle, is taken beyond the plain simple fare to its tastiest best, without pretension.

Mark’s culinary world now includes the soul-satisfying, time-honored tradition of the delicatessen.

A whole lot of experience, skill and love goes into every detail at Mark ‘n Mike’s. We hope you enjoy eating as much as we enjoy cooking and welcoming you.

If you’re hungry, let’s fress!\*

\*Fress, verb, to eat or snack, especially often or in large quantities.



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