



VALENTINE'S DAY

February 14, 2022

AMUSE BOUCHE

MINI CAVIAR & AVOCADO LATKE



APPETIZERS

HAMA HAMA OYSTERS ON THE HALF SHELL
ponzu, green apple, wasabi tobiko

DUNGENESS CRAB SALAD
citrus "water," cara cara orange, shiso

KAMPACHI CRUDO
beet purée, fresh horseradish, fennel

LOBSTER BISQUE
corn-lobster fritters, saffron aioli

LIGHTLY SMOKED TASMANIAN SEA TROUT "MI CUIT"
rössti, 62 degree egg, pancetta vinaigrette

ONE MARKET CAESAR SALAD
parmesan, croutons



MAIN COURSES

PAN SEARED DAY BOAT SCALLOPS
pea and mint risotto, shiitake mushrooms, shellfish emulsion

ROASTED LIBERTY FARMS DUCK BREAST
sausage, endive, kumquat, almond, parsnip

BRAISED LAMB SHANK
sunchoke purée, baby carrots, olives, natural jus

GRILLED FILET MIGNON
anson mills jalapeño corn grits, braised greens, thyme jus

PAN ROASTED RED SNAPPER
smoked potato puree, brussels sprouts, spring garlic, red wine



DESSERTS

STRAWBERRY-LEMON SHORTCAKE
strawberry-vanilla cream, strawberry compote

RUBY CHOCOLATE MOUSSE CAKE
ruby chocolate ganache, passion fruit caramel sauce, raspberry sorbet

VALENTINE'S TRIO OF DESSERTS
hibiscus crème brûlée | chocolate dome mousse cake with raspberry chambord sauce | strawberry cream puff



\$95 per person for four course menu. Exclusive of taxes and 20% gratuity.



Chef/Partner: Mark Dommen
Desserts: Louis Calata

Menu items subject to change.

In response to San Francisco-imposed employer mandates, a 6% surcharge will be added to all food and beverage purchases.

ONE MARKET
RESTAURANT

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