



## 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

1 MARKET STREET, SAN FRANCISCO | RESERVATIONS: 415.777.5577 | EVENTS: 415.777.2233 | ONEMARKET.COM