



### AMUSE BOUCHE

MINI CAVIAR & AVOCADO LATKE



### APPETIZERS

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

DUNGENESS CRAB CAKES  
saffron aioli, cilantro, mizuna

KAMPACHI CRUDO  
beet purée, fresh horseradish, fennel

SHRIMP BISQUE  
shrimp fritters, saffron aioli

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

ONE MARKET CAESAR SALAD  
parmesan, croutons



### MAIN COURSES

BACON-WRAPPED DAY BOAT SCALLOPS  
green lentils, shiitake mushrooms, "andouille" emulsion

GRILLED LAMB LOIN CHOPS  
braised lamb shoulder, kabocha squash, brussels sprouts

BRAISED BEEF SHORT RIBS  
sunchoke purée, baby carrots, natural jus

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

PAN-ROASTED RED SNAPPER  
smoked potato purée, bok choy, spring garlic, red wine



### DESSERTS

MEYER LEMON CHEESECAKE  
pineapple streusel, pineapple-rum caramel, sour cream ice cream

APPLE HAND PIE  
cider-maple gastrique, bourbon-vanilla bean ice cream, oat streusel

CHOCOLATE BREAD PUDDING  
candied pistachios, coffee ice cream



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

[RESERVE A TABLE](#)

Chef/Partner: Mark Dommen  
Desserts: Louis Calata-Davis

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