



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

CHICKPEA SOUP
ginger, chipotle chili, crème fraîche, cilantro

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



[RESERVE A TABLE](#)

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

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

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