



"SILVER DOLLAR" POTATO LATKE
white sturgeon caviar, avocado



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

DUNGENESS CRAB CAKES
saffron aioli, cilantro, mizuna

KAMPACHI CRUDO
cara cara orange, finger limes, jalapeno-avocado purée

SHRIMP BISQUE
shrimp dumplings, chipotle chili, creme fraiche, cilantro

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

ONE MARKET CAESAR SALAD
parmesan, croutons



PAN-SEARED DAY BOAT SCALLOPS
baby beets, blood orange, arugula, olive oil emulsion

GRILLED LAMB LOIN CHOPS
braised lamb shoulder, smoked potato purée, brussels sprouts

BRAISED BEEF CHEEKS
baby carrots, baby turnips, pearl onions, marble potatoes, natural jus

GRILLED FILET MIGNON
anson mills jalapeño corn grits, creamed swiss chard, thyme jus

PAN-ROASTED RED SNAPPER
french green lentils, fennel, spiced carrot jus

WILD NETTLE TORTELLINI
perigord black truffles, parmesan emulsion



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

WARM VALRHONA CHOCOLATE CAKE
candied pistachios, coffee ice cream



\$120 per person includes glass of Champagne Lanson Brut, Pere et Fils, Reims, France NV.
Exclusive of additional beverages, taxes and 20% gratuity.

Chef/Partner: Mark Dommen

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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