



CELEBRATING

# BLACK HISTORY MONTH

FEBRUARY 29, 2024

A collaboration between One Market Chef Mark Dommen, One Market  
Sommelier/Wine Director Tonya Pitts and Chef David Lawrence

## APPETIZER

### Ahi Tuna Tartare

avocado, sesame seed tuiles, whiskey barrel aged shoyu,  
capers, preserve lemons, olive oil 24

*Bodkin Wines Verdelho, Suisan Valley 2018 6/12/56*

*Fog Crest, Estate, Chardonnay, RRV 2019 12/23/90*

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## ENTRÉES

### Lemon Thyme Olive Oil Poached halibut

parsnip-cipollini onion soubise 48

### Aged Ribeye Steak

Armagnac green peppercorn sauce 69

*Theopolis Vineyard Pinot Noir, Yorkville Highlands, Mendocino 2022 11/21/96*

*Quixote, Panza, Red Wine, Petite Sirah, Cabernet Franc, Cabernet Sauvignon,  
Petite Verdot, Malbec, Stags Leap District, Napa Valley 2020 9/20/85*

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## SIDES

### Roasted Delicata Winter Squash

ricotta cheese, roasted pinenuts, honey-bourbon 11

### Creamed Spinach

shaved fried shallots 11

### Yukon Gold Potato Purée 11

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## DESSERT

### Chocolate Skillet Cake

peanut butter, butterscotch cream 16

[ Our special menu is offered in addition to the regular menu. ]

**RESERVE A TABLE**

10% of proceeds from this special menu and curated wine list will go directly to Museum of the African  
Diaspora (MoAD), plus we encourage additional donations to support their mission. [Donate here.](#)