



CELEBRATING

BLACK HISTORY MONTH

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



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



SIDES

Roasted Delicata Winter Squash

ricotta cheese, roasted pinenuts, honey-bourbon 11

Creamed Spinach

shaved fried shallots 11

Yukon Gold Potato Purée 11



DESSERT

Chocolate Skillet Cake

peanut butter, butterscotch cream 16

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.](#)