

We pay tribute to
STEPHEN SIMMONS
1958 - 2024



Stephen Simmons (center), with One Market Restaurant founders Michael Dellar (left) and Bradley Ogden (right), 2023

Stephen teamed with founders Michael Dellar and Bradley Ogden as opening chef of both The Lark Creek Inn (1989) and One Market Restaurant (1993), after serving as Executive Sous Chef at Campton Place Restaurant in San Francisco and Chef of The Casa Madrona Hotel in Sausalito.

His career continued to flourish as Chef/Owner, with wife Beth Casey, of Bubba's Diner in San Anselmo, Chef of Skywalker Ranch in Nicasio for many years, Chef/Owner of Lincoln Park in San Anselmo with wife Jennifer Ashby, and most recently Chef de Cuisine of Michelin-recognized Birch + Rye in San Francisco.

Stephen is survived by his three children, Alexander, Liliana, and Kaleb.

We will miss his culinary prowess, calm demeanor, dry sense of humor, wonderful laugh and long-standing friendship. May his memory be a blessing.

From April 8-12, we honor Stephen by serving his famous Ham Hock Ravioli, a dish he prepared for the 30th Anniversary of One Market Restaurant on February 16, 2023.

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Stephen Simmons's Smoked Ham Hock Ravioli
Bellwether Farms Ricotta, Dry Jack, Smoked Tomato Broth 24

Kleinlerer, Starscape Vineyard, Pinot Noir, Sonoma Coast 2021
Glass 23 Bottle 90

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[See Stephen's recipe on the back]

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ONE MARKET
RESTAURANT



STEPHEN SIMMONS'S HAM HOCK RAVIOLI

with Bellweather Farms Ricotta,
Dry Jack Cheese and Smoked Tomato Broth

Serves 4-6

HAM HOCK BROTH

Ingredients:

- 3 large smoked ham hocks
- 3 leeks
- 1 bulb garlic
- 6 carrots, rough chopped
- 4 stalks of celery, rough chopped
- 6 tomatoes
- 2 yellow onions, rough chopped
- 4 bay leaves

Instructions:

1. Place Hocks in a large pot, cover with cold water and bring to a boil.
2. Drain water and rinse Hocks.
3. Add cold water, the remaining ingredients and bring to a boil.
4. Reduce to a simmer and cook for at least 2 hours, or until the Hocks are fork tender.
5. Strain liquid through a chinoise, cool immediately.
6. Reserve Hocks, see preparation below.
7. When fully cool, remove congealed fat and make ready for service.

PASTA

Ingredients:

- 2 cups all-purpose flour
- 3 large eggs
- 1/2 teaspoon sea salt
- 1/2 tablespoon extra-virgin olive oil

Instructions:

1. Place the flour on a clean work surface and make a nest. Add the eggs, olive oil, and salt to the center and use a fork to gently break up the eggs, keeping the flour walls intact as best as you can.
2. Knead the dough for 8-10 minutes. At the beginning, the dough should feel pretty dry, but stick with it! It might not feel like it's going to come together, but after 8-10 minutes of kneading, it should become cohesive and smooth.
3. Set the dough piece onto a countertop or work surface. Fold both short ends in to meet in the center, then fold the dough in half to form a rectangle.
4. Run the dough through the pasta roller three times on level 2, three times on level 3, and one time each on levels 4, 5, and 6.
5. Repeat with remaining dough.

FILLING

Ingredients:

- 16oz ham hock meat
- 8oz Bellweather Farms Ricotta, drained
- 4oz grated dry jack cheese
- 1 bunch chopped Italian parsley
- Zest of 2 Meyer lemons
- Kosher salt and black pepper to taste

Instructions:

1. Reserve 8 ounces of meat, shredded for garnish.
2. Chop remaining ham hock in Robot Coupe until coarsely chopped.
3. Remove and fold in ricotta, jack cheese, parsley, and lemon zest.
4. Fold and taste for seasoning.
5. Reserve.

RAVIOLIS

Ingredients:

- Ham hock filling
- Pasta dough
- Hock broth
- 4oz dry jack cheese, sliced paper thin
- Reserved shredded ham hock

Instructions:

1. Raviolis are 3 inches across.
2. Proceed to make raviolis with filling.
3. Cook in slow rolling water for 5 minutes.
4. Lay each in a bowl, pour 2-3 ounces of broth over the ravioli and lay a piece of the jack cheese over the ravioli, garnish with the shredded hock.
5. Additional garnishes: micro herbs, fried shallots or baby red vein sorrel.