



October 4, 2024

AMUSE TRIO

Ahi Tuna Tostada
yuzu kosho, wasabi tobiko

Fried Mozzarella
tomato jam

Bodega Bay Smoked Salmon Latke
trout roe

FIRST COURSE

Grilled Prosciutto Wrapped Fig Salad
baby wild arugula, saba, pt reyes blue cheese
~ or ~

Late Season Corn Soup
grilled corn, roasted red pepper, cilantro

MAIN COURSE

Grilled Filet Mignon
jalapeño grits, broccoli rabe,
hen of the woods mushrooms, thyme jus

~ or ~

Grilled Swordfish
wild fennel pollen, braised fennel,
fingerling potatoes, tomato broth

DESSERT

Valrhona Chocolate
Pot de Crème
chantilly cream,
chocolate sable cookies

\$98 per person excludes beverages, taxes, 20% gratuity

RESERVE A TABLE

Dinner benefits Queer Life Space, providing evidence-based training and mental health services for the LGBTQIA+ Community.
Make a donation [here](#). Learn more at [QueerLifeSpace.org](#)

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