



DINNER MENU • NOVEMBER 1, 2024

## AMUSE

### Shrimp Cocktail

cocktail sauce, fresh horseradish

## FIRST COURSE

### Grilled Spanish Octopus

crushed sunchokes, kalamata olives,  
warm herb vinaigrette

~ or ~

### Butternut Squash Soup

ginger, kaffir, coconut milk,  
beech mushrooms, cilantro

## MAIN COURSE

### Braised Beef Cheeks

parisian gnocchi, broccoli rabe, hen of  
the woods mushrooms, natural jus

~ or ~

### Pan-Seared Alaskan Halibut

swiss chard, chanterelle mushrooms,  
parsnip purée, lemon-thyme emulsion

## DESSERT

### Pear & Ginger Crisp

marcona almond streusel,  
honey-lime gastrique, coconut sorbet

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

[RESERVE A TABLE](#)

Dinner benefits The GLBT Historical Society, which preserves, exhibits and makes accessible to the public materials and knowledge to support and promote understanding of LGBTQ history, culture and arts in all their diversity.

Make a donation [here](#). Learn more at [GLBThistory.org](#)

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