

# VALENTINE'S DAY

February 14, 2025



## AMUSE BOUCHE

Silver Dollar-Sized White Sturgeon Caviar & Avocado Latke

## APPETIZERS

**HAMA HAMA OYSTERS ON THE HALF SHELL**  
green apple gelée, green apple, wasabi tobiko

**DUNGENESS CRAB CAKES**  
saffron aioli, cilantro, mizuna

**KOHLRABI & GREEN APPLE SALAD**  
grapes, hazelnut dukkah, dill, mint

**HAMACHI CRUDO**  
cara cara orange, finger lime, jalapeño-avocado purée

**LOBSTER BISQUE**  
lobster fritters, chipotle-crème fraîche, cilantro

**LIGHTLY SMOKED TASMANIAN SEA TROUT "MI CUIT"**  
rössti, 62-degree egg, pancetta vinaigrette

**ONE MARKET CAESAR SALAD**  
parmesan, croutons

## MAIN COURSES

**PAN SEARED DAY BOAT SCALLOPS**  
baby beets, blood orange, arugula, olive oil emulsion

**GRILLED LAMB LOIN CHOPS**  
braised lamb shoulder, smoked potato purée, brussels sprouts

**BRAISED BEEF CHEEKS**  
baby carrots, baby turnips, pearl onions, parisian gnocchi, natural jus

**GRILLED FILET MIGNON**  
anson mills jalapeño corn grits, creamed swiss chard, thyme jus

**PAN ROASTED RED SNAPPER**  
french green lentils, fennel, ginger, carrot-basil reduction

**BUTTERNUT SQUASH AGNOLOTTI**  
périgord black truffles, chervil, parmesan emulsion

## DESSERTS

**MEYER LEMON CHEESECAKE**  
pineapple streusel, pineapple-rum caramel, sour cream ice cream

**APPLE HAND PIE**  
cider-maple gastrique, bourbon-vanilla bean ice cream, oat streusel

**WARM VALRHONA CHOCOLATE LAVA CAKE**  
candied pistachio, coffee ice cream



**RESERVE A TABLE**



Chef/Partner: Mark Dommen  
Front of House &  
Beverage Director: Oscar Davila

Menu items subject to change.  
*In response to San Francisco employer mandates and PPE requirements,  
a 6% surcharge will be added to all food and beverage sales.*

**ONE MARKET**  
RESTAURANT

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