



CELEBRATING BLACK HISTORY MONTH  
FEBRUARY 24-28, 2025

# BEYOND THE PLATE: A COLLABORATION DINNER MENU

## APPETIZER

### COLD SMOKED HAMACHI CRUDO

escabeche beech mushrooms, black radish, espelette

*Vision Cellars Pinot Noir, Santa Lucia Highlands, Monterey County 2021*  
Chef Mark Dommen, One Market Restaurant

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## ENTRÉES

### CHARRED OCTOPUS

chile miso glazed ripe plantain, jollof rice powder,  
green olive chimichurri, winter squash romesco

*Vision Cellars Pinot Noir, Santa Barbara County 2021*  
Chef German Nelson, Sobre Mesa Restaurant

### APPLE WOOD-SMOKED BACON-WRAPPED MONKFISH

braised red cabbage, black trumpet mushrooms, green peppercorn jus

*Vision Cellars Pinot Noir, Santa Lucia Highlands 2021*  
Chef Mark Dommen

### PIRI PIRI BRAISED ANGUS OXTAIL

candied "yam" mousseline, mustard greens, plantain furikake, oxtail jus

*Vision Cellars Red Wine, Napa County 2018*  
Chef German Nelson

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## DESSERT

### RED VELVET TRES LECHES CAKE

cinnamon pecan brittle, roasted banana, coconut cream cheese espuma

*Choose Your Own Adventure*  
Chef German Nelson

[RESERVE A TABLE](#)

**MOAD**

10% of sales from the special menu will  
benefit the Museum of the African Diaspora.  
[Make a donation](#)

**ONE MARKET**

RESTAURANT

1 MARKET ST, SAN FRANCISCO | 415.777.5577 | ONEMARKET.COM