

1993 - 2025



A Note to Our Friends



After 32 years anchoring the foot of Market Street in San Francisco, **One Market Restaurant will be reaching retirement on Wednesday, June 11, 2025.**

With a Founder's 80th birthday looming large, a hoped-for sale and assignment to the current management team not in the cards, and the after-effects of COVID-19 still prevalent, the decision was inevitable and bittersweet.

Way Back in 1993

When Chef Bradley Ogden and Restaurateur Michael Dellar conceived of and opened One Market Restaurant on February 16, 1993 the goal was to bring their style seasonal farm-fresh American fare, all-American wines and welcoming hospitality to San Francisco after the launch of The Lark Creek Inn in Larkspur, Marin County, in 1989. Little did we think that One Market would still be welcoming guests 32 years and some 3,000,000 meals later.



What a Team

It has all been possible because the restaurant has had the immense good fortune to work so closely with a cadre of dedicated and talented restaurant professionals, like stellar Chef/Partner Mark Dommen (20 years), Controller/Partner Danusia Pokalski (25 years), Front of House and Bar Director Oscar Davila (8 years), Sommelier and Wine Director Tonya Pitts (15 years), Sous Chef



Marcos Flores (20 years), Private Events Manager Karen Almazan (12 years), and an incredible service and kitchen staff, many of whom have spent most of their careers with One Market. Servers like Josephine Prudhomme (27 years) and Lisandro Santos (20 years), banquet server Samuel Sanchez (27 years) or line cook Pedro Corona (24 years), are just a few. Not to be forgotten are others from the past like GM/Partner Lorenzo Bouchard and Pianist Billy Philadelphia, opening GM/Partner and Chef/Partner Quinn

McKenna and Stephen Simmons, Pastry Chef/Partner Patty Dellamonica-Bauler and Chef/Partner Adrian Hoffman. To all of them, and the hundreds of other employees who made One Market Restaurant so welcoming and delicious over all these years, you are acknowledged and applauded.

Challenges and Rewards

One Market survived three financial crises, a dot com crash, and 9/11. The restaurant hosted Mayors Jordan, Brown, Newsom, Lee, Farrell, Breed and Lurie. Visits came from: U.S. Presidents and Vice Presidents, Clinton, Biden, Gore and Harris; Governors, Senators and Representatives; foreign Presidents, Prime Ministers and other heads of state; the NFL as headquarters for Super Bowl 50; Oscar, Emmy, Tony and Grammy Award-winners; and Super Bowl, World Series, NBA and World Cup MVPs who all enthused the staff.

Named Best New Restaurant of the year by Jim Wood in the *San Francisco Examiner*, One Market earned a Michelin Star five times, and two - 3 1/2 star reviews from Michael Bauer in the *San Francisco Chronicle*, Top 10 American Restaurants in the US accolade by the Gayot Guide and Best of Award of Excellence every year by *Wine Spectator*. The team behind One Market won James Beard Foundation awards and received multiple nominations. But most of all it has been a privilege to have been able to contribute our resources and services to hundreds of charities in need, and to have welcomed a long list of special long-standing and faithful guests who are the best!

There's Still a Little More Fuel in the Tank

But now, we are preparing to take off the aprons, put the knives back in their cases, and move on, making this incredible space on the "first corner" of San Francisco in iconic One Market Plaza available to the next chef and restaurateur looking to create their own special restaurant in America's greatest city.



We will be offering lunch, dinner, all-day happy hour and private events Monday through Friday until closing on Wednesday, June 11, 2025. Menus will include not only the classic One Market Restaurant fare but also that from Mark 'n Mike's New York style delicatessen, created during the Pandemic. If you have a hankering for Chickpea Fries, Grilled Tombo Tuna Salad, Spit-Roasted Prime Rib, a Pastrami Reuben or Butterscotch Pudding, now is the time. Please



visit again so we can share with you the type of hospitality that has kept us going through thick and thin. **Go to onemarket.com to reserve.**

To book a party go to events@onemarket.com or call 415-777-2233.

Lunch parking is free in the One Market Plaza garage (as available), and there is valet for dinner.

To note, we will be selling a variety of items at great prices after closing including wine, table top appointments, art, furniture, fixtures, equipment, memorabilia, etc. Be sure you are on the mailing list by going to onemarket.com and clicking "Newsletter" at the bottom of the page.

Finally, if you have a One Market Restaurant gift card, please use it before we close.

THANK YOU, THANK YOU, THANK YOU

So, thank you, thank you, thank you to all of our believing investor partners, loyal guests, dedicated team members, farmers and purveyors. We may be moving on, but we truly are leaving our hearts in San Francisco.

With immense appreciation and gratitude,

Michael, Mark, Tonya, Oscar, Karen, Marcos, Danusia, Lorenzo,
and the entire One Market Restaurant Team