

ONE MARKET

R E S T A U R A N T

The Business Lunch

July 12-16, 2010

Starters

TERRINE OF MUSCOVY DUCK LIVER MOUSSE
house-made brioche, pickled figs

or

STAR ROUTE FARMS' FRISEÉ
fingerling potatoes, applewood-smoked bacon, mustard vinaigrette

Main Courses

ENGLISH PEA RAVIOLI
hen-of-the-woods mushrooms, mint, parmesan

or

LIBERTY DUCK LEG CONFIT
butter bean puree, preserved lemon, braised kale

Dessert

ANY SELECTION FROM OUR "SINGULAR SENSATIONS"

22.50 for choice of Starter and Main Course
add Dessert for 4.00

Items also available a la carte
and are subject to change.

Chef-Partner Mark Dommen, Pastry Chef Patti Dellamonica-Bauler