

ONE MARKET

R E S T A U R A N T

DECEMBER 31ST, 2009

Happy New Year!

Starters

HAND-PICKED DUNGENESS CRAB SALAD
green apple water, jalapeño, cilantro

OYSTERS ON THE HALF SHELL
rice wine mignonette, shiso, wasabi tobiko caviar

MAINE LOBSTER RAVIOLI
vadouvan-lobster emulsion

MUSHROOM CAPPUCINO
porcini mushroom

VENISON CARPACCIO
foié gras, soy cloud, black truffle vinaigrette

LIGHTLY SMOKED TASMANIAN OCEAN TROUT "MI CUIT"
rössti, organic chicken egg, pancetta vinaigrette

Main Courses

PAN SEARED DAY BOAT SCALLOPS
sweet breads, sunchokes, porcini mushrooms

LIBERTY FARMS DUCK BREAST
duck leg confit, sweet potato, vanilla, huckleberry reduction

BRAISED BISON SHORT RIBS
anson mills white corn grits, swiss chard, natural jus

Rack of Sonoma Lamb
coffee rub, chestnuts, cocoa reduction

ONO "SOUS VIDE"
foié gras, grapes, endive, pine nuts

APPLE WOOD SMOKED BACON WRAPPED AHI TUNA
creamed spinach, black truffle, port wine sauce

Dessert

VALRHONA HOT CHOCOLATE CAKE
white chocolate cream, coffee mascarpone ice cream

CARMELIZED MAUI PINEAPPLE TART
fresh pineapple sherbet, candied macadamia nuts, Tahitian vanilla bean ice cream

TRIO OF APPLE
fuju apple parfait, lady apple tart, granny smith sorbet

MANGO SORBET
tropical fruit consommé, coconut almond tuile

Menu Subject to Change

*1st seating: 6-7:30, \$85 per person / 2nd seating: 8-10:30, \$120 per person
Live Piano from 7pm to midnight, Complimentary Champagne Toast at midnight*

18% Taxable Service Charge added to all checks.