

SINGULAR SENSATIONS

"Mini" Desserts 5.75 each Mini Platter (3 choices) 15.00

Banana Cheesecake

graham cracker crust, candied peanuts

Valrhona Chocolate "Pudding"

caramel, sea salt, almond streusel

Pineapple "Upside Down" Cake

pineapple-passion gastrique, vanilla bean ice cream

Coconut Cream Pie

caramel, toasted coconut

Chocolate Toffee Almond Crunch Cake

vanilla bean ice cream

Mint Chocolate Chip Ice Cream Sandwich

Bradley's Butterscotch Pudding

chantilly cream, pecan wedding cookie

Duo of Crème Brûlée

vanilla bean & espresso, tiny cookies

ARTISANAL CHEESES

We are proud to feature a changing assortment of domestic hand-crafted cheeses.

Single cheese 9.00

Additional cheeses 4.50

All cheeses are served with seasonal fruit, toasted nuts and artisanal bread.

Pastry Chef **PATTI DELLMONICA-BAULER**
02.23.12

DESSERT

SEASONAL DESSERTS

10.00 each

Sierra Beauty Apple Galette

Mandarin-scented rhubarb salad, ruby pearls, cinnamon crème fraîche, Tahitian vanilla bean ice cream

Valrhona Chocolate Soufflé Cake

caramelized cremeux, pecan-cocoa crunch, coffee-cocoa nib ice cream, Kahlua cream

Chocolate Mousse Roulade

Meyer's Rum, caramelized banana "jam", candied peanuts, peanut butter ice cream

FROZEN TREATS

8.00 each

Dish of House-made Ice Cream

Valrhona chocolate sauce, nuts

Market Fruit Sorbets

fresh fruit and almond tuile

Goat's milk

-**Humboldt Fog:** Cypress Grove, California

-**Classico:** Tumelo Farms, Oregon

Cow's milk

-**Devil's Gulch:** Cowgirl Creamery, California

Sheep's milk

-**Baserri:** Barinaga Ranch, California

ONE MARKET
RESTAURANT

1 MARKET STREET
SAN FRANCISCO
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