

## STARTERS

**Hand-picked Dungeness Crab**  
grapefruit, elderflower,  
hearts of palm, shiso 16.50

**Dungeness Crab "Vichyssoise"**  
yukon gold potato, crème fraîche,  
chive oil 13.00

**Oysters on the Half Shell**  
A.Q.

**Grilled Monterey Sardines**  
artichokes, spring garlic, blood orange,  
chili thread 12.75

**Grilled Asparagus Salad**  
house-cured coppa, quail egg,  
niçoise olives 12.50

**Beet Carpaccio (v)**  
radishes, fresh chevre, sherry vinaigrette  
11.75

**Lightly Smoked Tasmanian  
Ocean Trout "Mi Cuit"**  
potato rösti, pancetta vinaigrette,  
pastured chicken egg 15.00

**Pan-Seared Artisan Foie Gras**  
wakame, wood-ear mushrooms,  
bonito consommé 18.75

**Carrot Soup**  
tea-smoked black cod, star anise,  
chrysanthemum 12.50

**Bradley's Caesar Salad**  
whole leaf romaine, parmesan croutons  
10.75

**Shaved Beef Tongue Salad**  
napa cabbage, rye croutons,  
horseradish 12.00

## DINNER

## MAIN COURSES

**Petrale Sole Sous Vide**  
mussels, clams, shrimp, saffron 26.50

**Pan-seared Day Boat Scallops**  
fennel, pea leaves, asian pear, vanilla bean 28.50

**Bacon-wrapped Pork Tenderloin**  
dandelion "persillade," salsify, natural jus 27.00

**Black Garlic-braised Lamb Shank**  
ginger, parsley root, rabe 29.00

**Garden Greens Ravioli (v)**  
walnuts, brown butter, parmesan 23.00

**Pan-roasted Wild Sturgeon**  
smoked potato purée, piperade, guanciale, garlic jus 29.50

**Roasted Liberty Farms Duck Breast**  
duck & foie gras sausage, farro, nettles, earl grey jus 29.50

### Chef's Tasting Menu

Six special courses selected nightly by Chef Mark Dommen  
79.00 per person for the table wine pairing 37.00

*An 18% gratuity is added to all Chef's Tasting Menu checks*

## SIMPLY WOOD GRILLED a la carte main courses

**Mahi Mahi**  
spring garlic vinaigrette 24.00

**12oz Painted Hills All Natural Angus New York Steak**  
red wine butter, béarnaise relish 36.00

**Ahi Tuna**  
lardo, beech mushroom escabeche 26.00

**Lamb Loin Chops**  
espelette, natural thyme jus 32.00

## FARMER'S MARKET SIDES 6.75 each

**Sautéed Escarole (vg)**  
shallots, chili flakes

**Buttery Mashed Potatoes (v)**

**Sautéed Spinach (v)(vg)**  
garlic chips

**Tarbais Bean Gratin (v)**  
sofrito, meyer lemon

**Roasted Cauliflower**  
parsley salsa verde

**Roasted Baby Carrots (v) (vg)**

**Chick Pea Fries (v)**  
harissa aioli

**Potato Tots (v)**  
house-made ketchup

*(v) vegetarian (vg) vegan  
Other items can be prepared vegetarian, vegan  
or gluten free. Your server can assist you.*

*An 18% taxable gratuity will be added to  
all groups of seven or more.*

*In response to San Francisco employer mandates a  
4% surcharge will be added to all food and beverage sales.*



Chef/Partner **MARK DOMMEN**  
GM/Partner **LARRY BOUCHARD**

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**ONE MARKET**  
RESTAURANT

1 MARKET STREET  
SAN FRANCISCO  
415.777.5577  
ONEMARKET.COM