

THE
WEEKLY
BEAST

G O A T

Rossotti Ranch

May 11 & 12

THINLY SLICED "CRUDO"

chevre croquette, hibiscus gel, olive oil powder

Ponzi Pinot Noir Rose, Willamette Valley 2011

6.25/10.75

BRAISED MASSAMAN CURRY

pickled ginger, cashews, cilantro

Morgan, Double L Vineyard, Riesling,

Santa Lucia Highlands 2011 6.50/11.75

ROASTED LEG & CROQUETTE

pine nut butter, membrillo, ancho cress

Potts "Pour Ma Gueule," Carignane/Syrah, Calistogia, Napa Valley

2009 11.75/22.50

GOAT YOGURT SORBET

angel food cake, brown sugar meringue,
strawberries

Four course tasting menu \$45

Add \$22 for wine pairing.

NEXT FRIDAY & SATURDAY:
Duck, Salmon Creek Ranch

Quantities limited. Early reservations recommended.
Some items may be available a la carte, please inquire.

ONE MARKET

R E S T A U R A N T

Chef/Partner: Mark Dommen Pastry Chef: Patti Dellamonica-Bauler

