

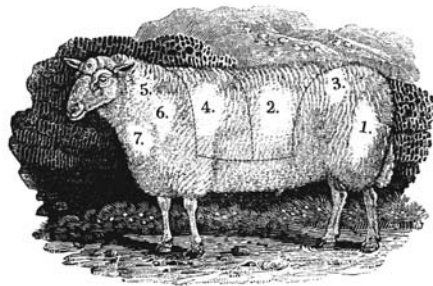
ONE MARKET[®]

R E S T A U R A N T

THE WEEKLY BEAST

DINING FROM HEAD TO HOOF

August 26th and 27th: The Lamb
Bellwether Farms



LAMB TONGUE & CHEEK TERRINE

lamb sweetbread "ravigote"

Zacherle Rose of Pinot Noir/Syrah, Napa, 2008 5.00/9.00

BRAISED LAMB NECK AND BELLY

gnudi, mushrooms, chard

Frog's Leap Chardonnay, Napa, 2008 7.50/14.00

ROASTED LAMB AND MERGUEZ

"bayaldi" vegetables, olives

Kaesler "Avignon" Rhone Blend, Barossa, 2006 7.25/14.25

STRAWBERRY TRIFLE

whipped cream, candied almonds, orange sugar cookie

4 course tasting menu \$45, add \$18 for wine pairing

*wines listed are examples only and subject to change
some items may be available a la carte, please inquire*

Next FRIDAY & SATURDAY: Offal Weekend, Sonoma County

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