

ONE MARKET

R E S T A U R A N T

Market Menu

First Course

FENNEL SOUP

cara cara organge, pickled dungeness crab legs

Red Tail Ridge Riesling, Finger Lakes, New York 2008

or

GRILLED OCTOPUS

edamame, black garlic, soy air

Robert Sinskey "Abraxas", Los Carneros

Pinot Gris/Riesling/Gewürztraminer/Pinot Blanc 2007

Entree

ROASTED LIBERTY FARMS DUCK BREAST

duck leg confit, saffron, anson mills polenta

Mauritson Zingandel, Dry Creek Valley 2007

or

PAN-SEARED DAY BOAT SCALLOPS

sweet breads, matsutake mushrooms, sunchokes

Cambria Julia's Vineyard Pinot Noir, Santa Maria Valley 2007

Dessert

Your choice of any
Seasonal Dessert or Frozen Treat
from our dessert menu

39.00 for all three courses

wine pairing 18.00