

ONE MARKET

R E S T A U R A N T

The Weekly Beast

DINING FROM HEAD TO HOOF

November 6th & 7th: The Goat
Marin Sun Farms



Goat Sausage

chanterelle mushrooms, butternut squash

MacRostie Chardonnay, Carneros 2007 5.25/10.50

Goat Neck Ragu

potato gnocchi, parmesan cheese

Martin & Weyrich Nebbiolo, Paso Robles 2004 4.90/9.75

Roasted Goat Rack/Loin

polenta, rabe, olives

Milbrant Vineyards "Traditions" Merlot, Washington State 2005 5.00/10.00

Spit Roasted Goat Leg

moroccan spices, fennel, citrus

Orin Swift "The Prisoner" Zinfandel Blend, Napa Valley 2007 7.25/14.50

Meyer Lemon Goat Cheese Cake

huckleberry compote, meyer lemon emulsion, star thistle honey goats milk ice cream

5 course tasting menu \$49, add \$20 for wine pairing
some items may be available a la carte, please inquire

NEXT WEEK: THE DUCK, SALMON CREEK RANCH

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