

ONE MARKET
R E S T A U R A N T

Artisanal Cheeses

ROUGE ET NOIR TRIPLE CRÈME BRIE

**Marin French Cheese,
Marin, California**

*NVJ Vineyard & Winery Brut Rosé,
Russian River Valley 7.90/15.75*

ROUGE ET NOIR FRENCH BLUE

**Marin French Cheese,
Marin, California**

*2005 Philippe-Lorraine Cabernet Sauvignon,
Napa Valley, California 5.90/11.75*

CHENEL TOME

Laura Chenel, Sonoma

*2007 Cambria "Julia's Vineyard" Pinot Noir,
Santa Maria Valley, California 6.15/12.25*

OLDWICK TOME

**Valley Shephaerd Creamery,
Long Valley, New Jersey**

*2006 Skylark "Red Belly" Rhone Blend,
North Coast 6.50/13.00*

HUMBOLDT FOG

Cypress Grove, Arcata, California

*2006 Hollaran Riesling Le Pavillon
Vineyard, Dundee Hills, Oregon 5.75/11.50*

single cheese 8.00

additional cheeses 4.00

*All cheeses are served with seasonal
fruit, toasted nuts, and artisanal bread*

Pastry Chef: Patti Dellamonica-Bauler 12.30.09