

BAY AREA

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Erin Kunkel for The Wall Street Journal (3)

One Market Restaurant, above, is a popular destination for business lunches. The grilled tuna salad, below left; and a Valrhona chocolate tart with caramel-banana ice cream and hazelnuts.



LUNCHBOX

One Market Restaurant

Longtime San Francisco staple One Market Restaurant, which recently earned a Michelin star for the fourth consecutive year, is frequented by technology executives, finance professionals and others looking for a reliable and central place for a business lunch.

The contemporary American restaurant buys most of its food—from meats to produce—from local purveyors, says general manager Larry Bouchard, adding that “if it’s not in season, we don’t use it.”

But One Market’s big, bright

dining room and prominent location in the financial district mean isn’t the place to go for an inconspicuous meal. Former San Francisco Mayor Willie Brown, who recently praised One Market in his restaurant blog as “a great lunch place,” also offered a warning: “There are no dark corners, so don’t have lunch with anybody you don’t want to be seen with,” he wrote.

That doesn’t bother Darolyn Davis, who runs a local public-relations firm specializing in work for government agencies. Though she works on Belden Place, a San Francisco street known for its many

restaurants, “when somebody says let’s go to One Market, I always say OK,” Ms. Davis says.

Popular lunch selections include a grilled tuna salad for \$20.50 and hamburger with Point Reyes blue cheese and potato tots for \$14.75.

The restaurant also offers two- and three-course fixed-price lunches, for \$22.50 and \$26.50, respectively.

One Market, located at 1 Market St. in San Francisco, serves lunch Monday through Friday from 11:30 a.m. to 2 p.m. —Cari Tuna