

ONE MARKET

R E S T A U R A N T

CHEF MARK DOMMEN'S VIDEO TOUR OF ONE MARKET RESTAURANT

Video Transcript:

"Hi, I'm Mark Dommen, I'm the chef at one market restaurant here in San Francisco."

"One Market is located at 1 Market Street in the old Southern Pacific railroad building. It was founded in 1993 by partners Bradley Ogden and Michael Dellar serving American cuisine with the philosophy of Farm Fresh to Table. Over the years, the restaurant has evolved although remaining true to its opening philosophy. We now serve a more modern American cuisine based on both modern and classical techniques."

"Our Farm Fresh to Table philosophy carries over to into sustainable seafood using the Monterey Bay Seafood Watch as our guide, and to buying whole animals from local producers."

"We've also incorporated a Weekly Beast program. On Friday and Saturday nights, we feature a four course menu based on a whole animal, such as goats from salmon creeks ranch, whole wild salmon from Mystic Salmon, pigs from Devil's Gulch Ranch and lamb from Bellwether Farms, all in Northern California."

"Our commitment to Farm Fresh to Table carries over into our wine program. We're one of the few restaurants with an all domestic wine list."

"Another unique feature at One Market Restaurant is our Chef's Table – a 7-course prix fixe dinner served in the heart of our kitchen with a menu specifically designed by me for you!"

"We have an incredible warm and friendly staff here at One Market Restaurant who have all earned and maintained our Michelin Star since 2008."

"Now come join us!"

More about the Video:

The video features shots of the exhibition oak wood fire rotisserie as it prepares bacon wrapped tenderloin, whole pork shoulders, organic whole chicken. You can see the bustling lunch crowd of financial district movers and shakers and other assorted downtown lunchers.

See the skilled culinary staff prepare a variety of gorgeous plates, including beautiful smoked salmon over a potato pancake with a coddled egg, and fresh strawberry shortcake with organic mint. You can watch them in action from the Chef's Counter any time, or make a night of it and sit down with a party of 6 or 7 at the Chef's Table.

View an exquisite assortment of ingredients that go into One Market Restaurant's Farm Fresh to Table fare, including Farmers Market fresh artisanal vegetables – crook-neck squash, yellow and red beets, summer squash, squash blossoms, peppers, eggplant, heirloom tomatoes, and more.

Video by:

John Benson Photography