

ONE MARKET
RESTAURANT

SF CHEF'S 2011 LUNCH

August 1-5, 2011

Starters

GOLDEN BEET AND SAFFRON SOUP
puffed wild rice, basil

or

PIG'S HEAD TERRINE
mustard, pickled ramps, herb salad

Main Courses

STEAMED MUSSELS
pesto, fennel, red peppers, zucchini

or

GRILLED HOUSE-MADE BRATWURST
cranberry beans, tomato, onion jus

*20.00 for choice of Starter and Main Course
add any "Singular Sensation" Dessert for 4.00*

*Items also available a la carte
and are subject to change.*

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

ONE MARKET
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SF CHEF'S 2011 DINNER

August 1-6, 2011

Starters

YELLOW TOMATO & SUMMER VEGETABLE SOUP "AU PISTOU"
pancetta, parmesan, basil

Cochon Gibson Ranch Grenache Gris Rosé, Mendocino 2010

or

BEET CARPACCIO
radish, fresh chives, sherry vinaigrette
Epiphany Camp Four Vineyard Grenache Blanc, Santa Barbara 2009

Main Courses

APPLEWOOD-SMOKED BACON-WRAPPED PORK TENDERLOIN
dandelion "persillade", salsify, natural jus

Frog's Leap Zinfandel, Napa Valley 2008

or

ALASKAN HALIBUT "SOUS VIDE"
summer squash, sweet 100s, house-cured boquerones
Testarossa LCC Pinot Noir, Santa Barbara 2009

Dessert

ORGANIC PEACH DUMPLING
peach conserve, snap-brown butter caramel,
Tahitian vanilla bean ice cream

*35.00 for three courses
wine pairing 13.00*

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and are subject to change.*

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