

ONE MARKET®

R E S T A U R A N T

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ONE MARKET RESTAURANT
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ONE MARKET RESTAURANT BEGINS “WEEKLY BEAST” MENU ON FRIDAY, OCTOBER 2, 2009
Every Friday and Saturday Night, Chef Mark Dommen Will Offer a Weekly-Changing Additional Menu Featuring Whole Animals

SAN FRANCISCO, CA (September 25, 2009) — Beginning October 2, Chef Mark Dommen of Michelin-starred One Market Restaurant will offer weekly-changing whole animal menus every Friday and Saturday night in addition to the restaurant’s full à la carte menu. The “Weekly Beast” menu will be available both à la carte and as a five-course prix fixe for \$49.00 per person.

The “Weekly Beast” menus will showcase many of Chef Dommen’s relationships with local farmers and ranchers, such Salmon Creek Ranch which will provide goat for “Weekly Beast,” along with lamb from Wyarte Farms, pigs from Beeler Farms and beef from Five Dot Ranch. “Over the last several years, our guests’ appetites have grown more progressive, with a desire to explore new dishes,” says Dommen. “This is an opportunity for One Market to showcase the local meat purveyors we’ve been working with in a new way and for me to revisit dishes from my past such as *Beef Heart*, which I prepared with Jean-Louis Palladin.”

Goat will be featured the first weekend and the menu will include *Goat Neck Ragù* with potato gnocchi and Parmesan cheese; *Roasted Goat Rack/Loin* with polenta, rabe and olives and *Spit Roasted Goat Leg* with moroccan spices, eggplant and peppers.

Upcoming menus will feature Duroc pig, with such dishes as *Pigs Head Terrine* with mustard chlorophyll and pickled apples and *Smoked Suckling Pork Belly Salad* with free range egg, frisée and sherry vinegar; Muscovy Duck, to include *Muscovy Duck Liver Mousse Terrine* with brioche and pickled figs and lamb, with dishes like *Lamb Tongue Salad* with fingerlings, green beans and sherry vinaigrette and *Sheep’s Milk Ricotta Cavatelli* with lamb, mint and nepitella.

One Market Sommelier Melanie Mancini has hand-selected wines from the restaurant’s award-winning all-American list to pair with each of the dishes offered from week to week. Wine pairings will be \$20.00 per person for half glasses with the prix fixe menu, or may be selected individually. For a full schedule of One Market’s upcoming “Weekly Beast” menus with wine pairings, please visit www.onemarket.com.

ABOUT ONE MARKET RESTAURANT

Overlooking the Ferry Building Marketplace and Bay Bridge, One Market is located in what has become known as the culinary heart of San Francisco, just steps from the financial district, Union Square and Moscone center. Since opening its doors in February 1993, One Market became a leader in the move to work with seasonal, farm-fresh products. The restaurant continues to hold its reputation as one of San Francisco's favorite dining destinations. One Market is located at 1 Market Street, San Francisco (415) 777-5577. It is open Monday-Friday for lunch from 11:30 a.m. to 2:00 p.m. and Monday-Saturday for dinner from 5:30 p.m. to 9:00 p.m. Please visit www.onemarket.com for more information.

ABOUT LARK CREEK RESTAURANT GROUP

Lark Creek Restaurant Group, founded by award-winning industry veterans Michael Dellar, Leslye Dellar, Chef Bradley Ogden and Jody Ogden, is a leader in creating and operating unique, high-quality restaurants that feature seasonal farm-fresh fare, extensive wine and spirits offerings, caring, professional service and excellent value. Like most good things, the Lark Creek Restaurant Group grew organically and locally — starting in 1989 with The Lark Creek Inn and evolving into a portfolio of 10 restaurants, which today includes: One Market Restaurant and LarkCreekSteak in San Francisco; Lark Creek Walnut Creek; Yankee Pier in Larkspur, Lafayette, at Santana Row in San Jose and at San Francisco International Airport; Parcel 104 in Santa Clara; Bradley Ogden at Caesars Palace in Las Vegas; and now The Tavern at Lark Creek in Larkspur.

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FOR MORE INFORMATION, PLEASE CALL WAGSTAFF WORLDWIDE AT 415.274.2510