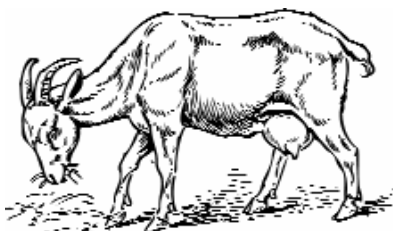


ONE MARKET[®]

R E S T A U R A N T

“Head to Hoof”

Week #1: The Goat
Ranch: Salmon Creek Ranch



Goat Sausage

wild mushrooms, butternut squash

MacRostie Chardonnay, Carneros 2007 5.25/10.50

Goat Neck Ragu

potato gnocchi, parmesan cheese

Martin & Weyrich Nebbiolo, Paso Robles 2004 4.90/9.75

Roasted Goat Rack/Loin

polenta, rabe, olives

Provenance Merlot, Napa Valley 2005 5.00/10.00

Spit Roasted Goat Leg

moroccan spices, eggplant, peppers

Sandler Zinfandel, Dry Creek Valley 2006 7.25/14.50

Meyer Lemon Goat Cheese Cake

huckleberry compote, meyer lemon emulsion,

star thistle honey goats milk ice cream

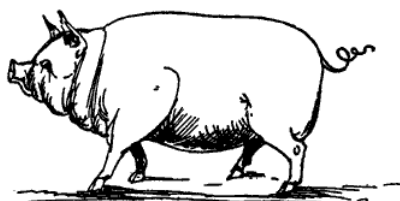
5 course dinner \$49, add \$20 for wine pairing
all items available ala carte

ONE MARKET[®]

R E S T A U R A N T

“Head to Hoof”

Week #2: The Pig
Ranch: Beeler Farm Duroc Pigs



Pigs Head Terrine

mustard chlorophyll, pickled apples

Tangent Albariño, Central Coast 2007 4.50/9.00

Smoked Suckling Pork Belly Salad

63° egg, frisee, sherry vinegar

J.K. Carriere "Glass" White Pinot Noir, Willamette Valley 2007 6.75/13.50

Suckling Pig Confit & Grilled Chop/Loin

butter beans, cipollini onions, rosemary jus

Handley Pinot Noir, Anderson Valley 2006 6.75/13.50

Spit Roasted Fresh Suckling Pig Ham

quince, wild arugula, almonds

A Donkey & Goat "Four Thirteen"

Syrah/Grenache/Mourvèdre/Counoise, El Dorado 2007 5.25/10.50

Maple Pecan Crepes

caramelized bacon ice cream, Makers Mark caramel sauce

5 course dinner \$49, add \$20 for wine pairing
all items available ala carte

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

ONE MARKET[®]

R E S T A U R A N T

“Head to Hoof”

Week #3: Muscovy Duck
Ranch: Salmon Creek Ranch



Muscovy Duck Liver Mousse Terrine
brioche, pickled figs

J Winery & Vineyards Brut Rosè NV, Russian River Valley 7.90/15.75

Muscovy Duck Salad
house made duck prosciutto, gizzard, frisee, wild mushrooms
Torii Mor Pinot Blanc, Oregon 2006 4.50/9.00

Muscovy Duck Confit
red wine risotto, herb salad
Conn Creek Cabernet Franc, Napa Valley 2006 5.65/11.25

Roasted Muscovy Duck Breast
sweet potato, vanilla, five spice
Mauritson Zinfandel, Dry Creek Valley 2007 5.75/11.50

Valrhona Chocolate Duck Egg Pot de Crème
vanilla bean cream, salted caramel ice cream

5 course dinner \$49, add \$20 for wine pairing
all items available ala carte

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

ONE MARKET[®]

R E S T A U R A N T

“Head to Hoof”

Week #4: The Lamb
Ranch: Wyarte Farms



Lamb Tongue Salad

fingerlings, green beans, sherry vinaigrette

Robert Sinskey “Abraxas,” Scintilla Sonoma Vineyard, Los Carneros

Pinot Gris/Riesling/Gewürztraminer/Pinot Blanc 2008 6.50/13.00

Sheeps Milk Ricotta Cavatelli

lamb, mint, nepitella

John Anthony Church Vineyard Sauvignon Blanc, Carneros 2007 9.00/4.50

Grilled Rack of Lamb/Loin

crepinette, espelette, shallots, natural jus

Owen Roe “Ex Umbris” Syrah, Columbia Valley 2007 6.50/13.00

Spit Roasted Leg of Lamb

sweet potato, cocoa reduction

Martella Petite Sirah, Heart Arrow Ranch, Mendocino 2005 6.25/12.50

Sheeps Milk Ricotta Fritters

sweet potato fritters, caramelized quince, butter pecan ice cream

5 course dinner \$49, add \$20 for wine pairing
all items available ala carte

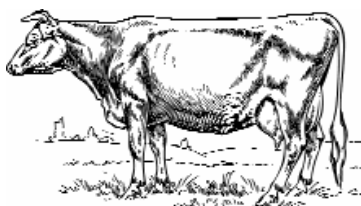
Chef/Partner: Mark Dommen, Pastry Chef: Patti Dellamonica-Bauler

ONE MARKET[®]

R E S T A U R A N T

“Head to Hoof”

Week #5: Beef, Uncommon Parts
Ranch: Five Dot Ranch



Oxtail Consommé

faro, savoy cabbage, quail egg

Iron Horse “One Market Cuvée” Brut, Sonoma 2002 5.50/11.00

Beef Tongue Salad

beets, horseradish, black truffle vinaigrette

County Line Rosé of Pinot Noir, Willamette Valley 2007 5.75/11.50

Roasted Beef Hearts

celery root “risotto”, herb salad

Rancho Sisquoc Flood Family Vineyards Malbec, Santa Barbara County 2006 5.90/11.75

Braised Beef Shanks

bone marrow, mirepoix baby vegetables, port wine

Hedges Family Estate “Three Vineyards”

Merlot/Cabernet Sauvignon/Cabernet Franc/Syrah, Washington State 2006 6.25/12.50

Sonoma Apple Pie

cinnamon ice cream, calvados caramel

5 course dinner \$49, add \$20 for wine pairing
all items available ala carte

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