
THIS MONTH IN HISTORY

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1922 - THE TEMP. IN THE SHADE IN LIBYA
REACHES A WORLD RECORD OF 136.4°F

1941 - TED WILLIAMS BECOMES LAST PLAYER
TO HIT .400

MKT

DINNER
—
SPRING
—
2013

RESTAURANT-BAR



LORPOS NOBITEM QUAESTRUM EXPLIBUS DOLUPTIA NONES ULLAM,
SITAE VOLORERNATUS DOLUTEM FACEPEDITEM QUAM VOLES ET.



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COMMUNAL DISHES

...OR JUST FOR YOU

EXTREMELY SEASONAL SOUP 13

CAESAR SALAD, Spanish White Anchovies, Grilled Sourdough Croutons 13

MKT BABY GREENS, Vela Dry Jack Cheese, Citrus Vinaigrette 10

ROASTED BEETS, Sesame Seeds, Petit Greens, Goat Cheese Fondue 10

FRIED GREEN TOMATOES, Smoked Tomato Remoulade 10

PIZZA, Olives, Cured Tomatoes 19

WARM OLIVES 6

LOCAL MEAT & CHEESE PLATE 3 each / 38

SEMOLINA & PARMESAN "PORRIDGE", Curry Roasted Cauliflower, Maitake Mushrooms 18

A LITTLE EAST MEETS WEST Mussels, Pork Belly, House Made Kimchi Broth 14

SOFT SCRAMBLED EGG, Fort Brag Uni, Chive Brioche Crisps 15

CRISP POACHED EGG, Asparagus, Shallot Tarragon Vinaigrette 12

HAND MADE GARGANELLI, Roasted Tomato, Basil, Parmesan 12/19

DUCK CONFIT AGNOLOTTI, Braised Pistachios, Pickled Leeks 14/21

ROYAL SWEET SCALLOPS, Brentwood Corn Succotash, Chanterelles 18

WILD CALIFORNIA KING SALMON, Warm Bacon & Fingerling Potato Salad, Arugula, Grilled Apricots 22

HALIBUT, Heirloom Tomato, Summer Pole Beans, Smoked Tomato Fondue 28

ROASTED 1/2 CHICKEN 26

THE DUCK FAT BURGER, Ground American Kobe, Lincolnshire Poacher Cheese, Hand Cut Fries 21

MKT SIRLOIN BURGER, Aged Cheddar Cheese, Brioche, Hand Cut Fries 19

BBQ PORK SHORT RIB, Brentwood Corn, Pickled Tomato Salad 16/25

CURRIED ROASTED CAULIFLOWER 7

HAND CUT KENNEBEC FRIES 7

ALIGOT POTATO PUREE, Tomme de Laguiole Cheese 7

ROASTED MUSHROOMS, Smoked Cippolini Onions 7

SWEET TOUCH

CARAMEL BANANA BRIOCHE CUSTARD, Applewood Bacon Ice Cream, Bourbon Pecan Candy 9

SALTED CHOCOLATE PUDDING, Shortbread, Anchor Steam Caramel Ice Cream 9

PISTACHIO MERINGUE, Orange Blossom Mousse, Rose Water, Honey Ice Cream 9

CHARDONNAY POACHED PEAR, Hazelnut Financier, Pear Cider Foam, Pear Sorbet 9

PUMPKIN CRÈME BRULEE, Pumpkin Ice Cream, Pumpkin Fitters 9

THE MEAT LOCKER

FEATURING BEST CUTS FROM LOCAL AREA FARMS

STONE VALLEY FARMS
Apple Wood Smoked & Roasted Pork Chop 36
(Chef roasts one rack a night...when it's done, it's done)

BRANDT FARMS 16oz. RIB EYE 16oz / 49

12oz. NY STRIP 12oz / 48

MARIN SUN'S FARM
8oz. GRASS FED FILET 8oz / 48

FIVE DOT RANCH 10OZ. PRIME
BONE IN NY STRIP 10oz / 56

HARRIS RANCH 24oz. CERTIFIED
ANGUS PORTERHOUSE 24oz / 54

PICK A SAUCE

Bordelaise Peppercorn Bernaise Chimichurri