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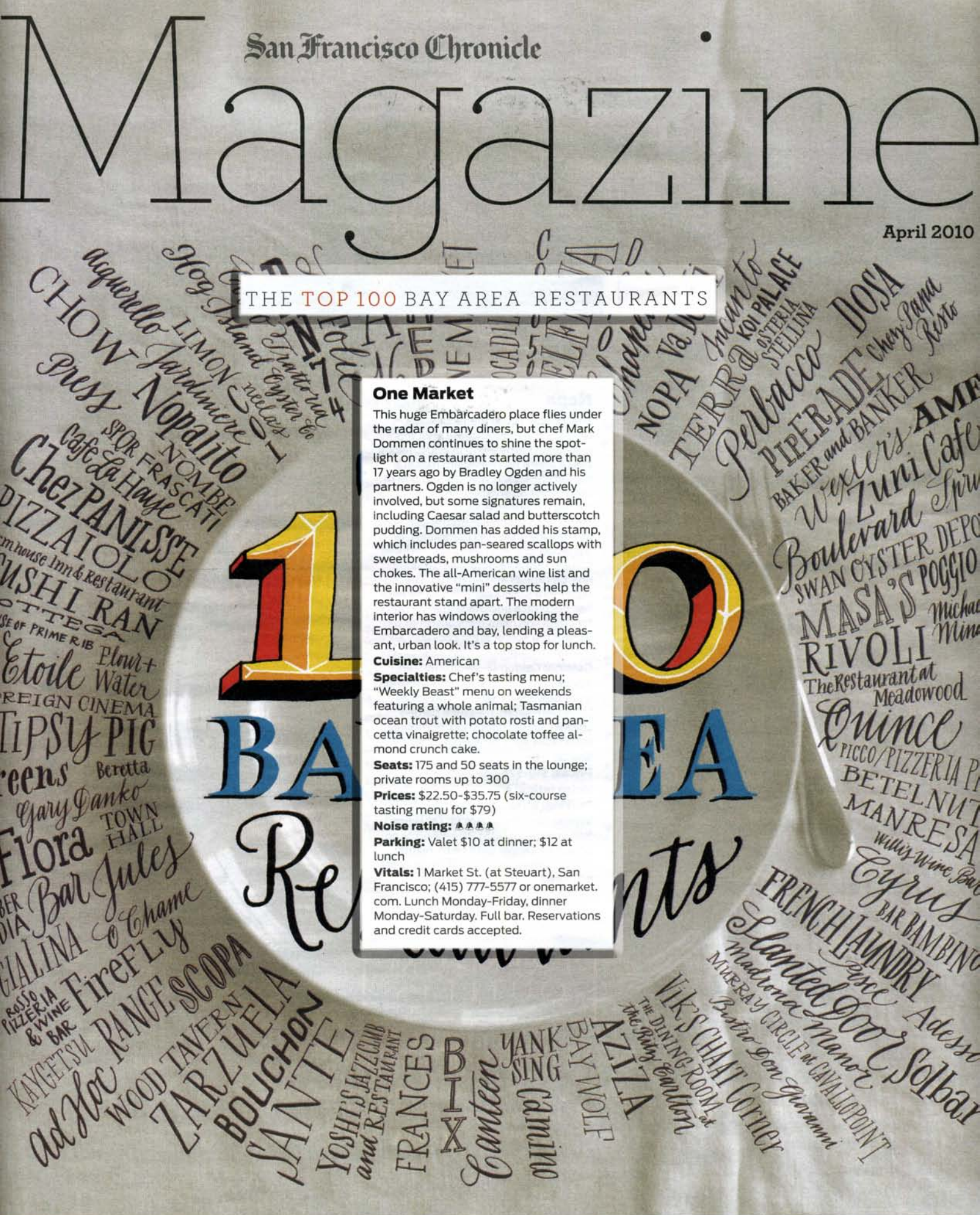
THE TOP 100 BAY AREA RESTAURANTS



One Market

This huge Embarcadero place flies under the radar of many diners, but chef Mark Dommen continues to shine the spotlight on a restaurant started more than 17 years ago by Bradley Ogden and his partners. Ogden is no longer actively involved, but some signatures remain, including Caesar salad and butterscotch pudding. Dommen has added his stamp, which includes pan-seared scallops with sweetbreads, mushrooms and sun chokes. The all-American wine list and the innovative "mini" desserts help the restaurant stand apart. The modern interior has windows overlooking the Embarcadero and bay, lending a pleasant, urban look. It's a top stop for lunch.

Cuisine: American

Specialties: Chef's tasting menu; "Weekly Beast" menu on weekends featuring a whole animal; Tasmanian ocean trout with potato rosti and pancetta vinaigrette; chocolate toffee almond crunch cake.

Seats: 175 and 50 seats in the lounge; private rooms up to 300

Prices: $22.50-$35.75 (six-course tasting menu for $79)

Noise rating: ▲▲▲▲

Parking: Valet $10 at dinner; $12 at lunch

Vitals: 1 Market St. (at Steuart), San Francisco; (415) 777-5577 or onemarket.com. Lunch Monday-Friday, dinner Monday-Saturday. Full bar. Reservations and credit cards accepted.