

GROUP LUNCH MENU A

ONE RESTAURANT – JANUARY 2023

GROUP LUNCH MENU A - \$100 PER PERSON

FIRST COURSE CHOICE OF

Albacore Tuna Sashimi

ponzu, ginger, chili, cilantro, sesame and wasabi-avocado puree
or

Heirloom Beet Salad

sheep's milk ricotta, pine nuts, radicchio, balsamic onions and truffle honey
or

Korean Chicken Tacos

gochujang, pickled cabbage, sesame aioli and avocado
or

Steak Tartare

classic seasonings, quail egg and crostini

MAIN COURSE CHOICE OF

Roasted Half Chicken

wild mushroom & gnocchi ragu, baby spinach and herb au jus
or

Branzino

roasted red pepper & caper tapenade, salsa verde and lemon
or

Veal Parmesan

vodka rose, mozzarella, Parmigiano Reggiano, basil, house-made bomba and spaghetti aglio e olio
or

Vegan Mushroom Bolognese

rigatoni, pine nut 'parmesan' and house made bomba

ADD ON (Additional \$25 per order)

Steak Frites

Filet mignon, pommes frites, herbed salad and pepper brandy sauce

DESSERT CHOICE OF

Peanut Chocolate Bar

Valrhona milk chocolate cremeux, peanut butter shortbread, salted caramel, rice krispies and salted caramel ice cream
or

Spiced Oat Milk Panna Cotta

Apple compote, pumpkin seed streusel and cranberry-ginger sorbet
or

Fresh Fruit and House Made Sorbet

\$100 per person

**menu price is subject to change and excludes beverages, tax and gratuity*

Menus are updated seasonally and are subject to change – ONE Restaurant can customize menus

GROUP LUNCH MENU B

ONE RESTAURANT – JANUARY 2023

GROUP LUNCH MENU B - \$90 PER PERSON

FIRST COURSE CHOICE OF

Albacore Tuna Sashimi

ponzu, ginger, chili, cilantro, sesame and wasabi-avocado puree
or

Caesar Salad

romaine, double smoked bacon, garlic croutons, sun dried tomato and Parmigiano Reggiano
or

Korean Chicken Tacos

gochujang, pickled cabbage, sesame aioli and avocado
or

Chicken Noodle Soup

roast chicken, mirepoix, parsley and noodles

MAIN COURSE CHOICE OF

8oz. Creekstone Farms Burger

ONE sauce, Boston bibb, tomato, onion, pickles, American cheddar, sesame bun and frites
or

Roasted Half Chicken

wild mushroom & gnocchi ragu, baby spinach and herb au jus
or

Cavatelli

Braised lamb sugo, chili and whipped ricotta
or

Vegan Mushroom Bolognese

rigatoni, pine nut 'parmesan' and house made bomba

ADD ON (Additional \$25 per order)

Steak Frites

Filet mignon, pommes frites, herbed salad and pepper brandy sauce

DESSERT CHOICE OF

Peanut Chocolate Bar

Valrhona milk chocolate cremeux, peanut butter shortbread, salted caramel, rice krispies and salted caramel ice cream
or

Spiced Oat Milk Panna Cotta

Apple compote, pumpkin seed streusel and cranberry-ginger sorbet
or

Fresh Fruit and House Made Sorbet

\$90 per person

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GROUP LUNCH MENU C

ONE RESTAURANT – JANUARY 2023

GROUP LUNCH MENU C - \$75 PER PERSON

FIRST COURSE CHOICE OF

Winter Greens

variegated lettuces, apple, pecan, squash, feta, cranberry, red onion and honey mustard vinaigrette
or

Korean Chicken Tacos

gochujang, pickled cabbage, sesame aioli and avocado
or

Chicken Noodle Soup

roast chicken, mirepoix, parsley and noodles

MAIN COURSE CHOICE OF

8oz. Creekstone Farms Burger

ONE sauce, Boston bibb, tomato, onion, pickles, American cheddar, sesame bun and frites
or

Grilled Chicken Sandwich

cured tomato, roasted garlic and basil aioli, lollo rossa, calabrese salami, buffalo mozzarella and herb focaccia
or

or

Spaghetti

veal ricotta meatball, San Marzano tomato and Parmigiano Reggiano
or

or

Vegan Power Bowl

mushroom shawarma salad, garlic and cilantro toum, house hot sauce, rice and grilled pita

ADD ON (Additional \$25 per order)

Steak Frites

Filet mignon, pommes frites, herbed salad and pepper brandy sauce

DESSERT

Fresh Fruit and House Made Sorbet

\$75 per person

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