

GROUP DINNER MENU 1

ONE RESTAURANT – JANUARY 2023

GROUP DINNER MENU #1 - \$230 PER PERSON

PASSED APPETIZERS

Wagyu Sliders

gruyere, crispy onions, horseradish aioli and beef au jus

Lobster Spoons

Canadian lobster and vermouth beurre fondue

Yukon Potato Blini

Sturgeon Caviar, Norwegian smoked salmon, house made crème fraiche, deviled egg yolk and chive

Tuna Sashimi

crispy wonton, avocado-wasabi puree, ginger and ginger chili and ponzu

Baked Brie

cranberry, braised onion, fig, pecan and crostini

FIRST COURSE

Heirloom Beet Salad

whipped ricotta, pine nuts, radicchio, balsamic onions and truffle honey

SECOND COURSE

Gnocchi

sweet and spicy vodka rose, fresh mozzarella and house made bomba

MAIN COURSE CHOICE OF

Jumbo Prawn Risotto

blistered cherry tomato, herb risotto, grilled colossal shrimp & lemon garlic beurre blanc
or

Tempura Tofu

udon noodle & vegetable stir fry, coconut peanut sauce, praline, chili and cilantro
or

Black Cod

miso, bok choy, spring roll and rice wine beurre blanc
or

Surf and Turf

filet mignon, colossal shrimp, roasted garlic pomme puree, baby spinach, crispy onions and au jus

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

**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 DINNER MENU 2

ONE RESTAURANT – JANUARY 2023

GROUP DINNER MENU #2 - \$180 PER PERSON

PASSED APPETIZERS

Wagyu Sliders

gruyere, crispy onions, horseradish aioli and beef au jus

Lobster Spoons

Canadian lobster and vermouth beurre fondue

Yukon Potato Blini

Sturgeon Caviar, Norwegian smoked salmon, house made crème fraiche, deviled egg yolk and chive

Tuna Sashimi

crispy wonton, avocado-wasabi puree, ginger and ginger chili and ponzu

Baked Brie

cranberry, braised onion, fig, pecan and crostini

FIRST COURSE

Heirloom Beet Salad

whipped ricotta, pine nuts, radicchio, balsamic onions and truffle honey

MAIN COURSE CHOICE OF

Roasted Half Chicken

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

or

Tempura Tofu

udon noodle & vegetable stir fry, coconut peanut sauce, praline, chili and cilantro

or

Black Cod

miso, bok choy, spring roll and rice wine beurre blanc

or

Filet Mignon

roasted garlic & scallion pomme puree, baby spinach, crispy onions and Chianti reduction

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

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GROUP DINNER MENU 3

ONE RESTAURANT – JANUARY 2023

GROUP DINNER MENU #3 - \$155 PER PERSON

PASSED APPETIZERS

Wagyu Sliders

gruyere, crispy onions, horseradish aioli and beef au jus

Tuna Sashimi

crispy wonton, avocado-wasabi puree, ginger and ginger chili and ponzu

Baked Brie

cranberry, braised onion, fig, pecan and crostini

FIRST COURSE

Heirloom Beet Salad

whipped ricotta, pine nuts, radicchio, balsamic onions and truffle honey

MAIN COURSE CHOICE OF

Roasted Half Chicken

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

Tempura Tofu

udon noodle & vegetable stir fry, coconut peanut sauce, praline, chili and cilantro
or

Branzino

roasted red pepper and caper tapenade, salsa Verde and lemon
or

Filet Mignon

roasted garlic & scallion pomme puree, baby spinach, crispy onions and Chianti reduction

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

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GROUP DINNER MENU 4

ONE RESTAURANT – JANUARY 2023

GROUP DINNER MENU #4 - \$130 PER PERSON

PASSED APPETIZERS

Wagyu Sliders

gruyere, crispy onions, horseradish aioli and beef au jus

Tuna Sashimi

crispy wonton, avocado-wasabi puree, ginger and ginger chili and ponzu

Baked Brie

cranberry, braised onion, fig, pecan and crostini

FIRST COURSE

Winter Greens

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

MAIN COURSE CHOICE OF

Roasted Half Chicken

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

or

Tempura Tofu

udon noodle & vegetable stir fry, coconut peanut sauce, praline, chili and cilantro

or

Branzino

roasted red pepper and caper tapenade, salsa Verde and lemon

or

Cavatelli

braised lamb neck sugo, chili and whipped ricotta

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

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