

GROUP DINNER MENU 1

ONE RESTAURANT – MARCH 2022

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

Falafel

roasted garlic hummus, chili and pickled turnip

FIRST COURSE

Heirloom Beet Salad

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

SECOND COURSE

Gnocchi

Sweet and spicy vodka rose, fresh mozzarella and house made

MAIN COURSE CHOICE OF

Lamb Chops

souvlaki marinade, roasted tomato and herb risotto, baby spinach and spiced tzatziki
or

Roasted Cauliflower Steak

piri piri, apple radish salad and chimichurri
or

Dayboat Scallops

roasted pork belly, sunchoke puree, green apple salad and foie gras emulsion
or

Surf and Turf

filet mignon, colossal shrimp, roasted garlic pomme puree, pea leaves, 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

Wildflower Honey Panna Cotta

Poached hot-house rhubarb, sesame chiffon cake, strawberry sorbet and crisp meringues
or

Fresh Fruit and House Made Sorbet

\$225 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 DINNER MENU 2

ONE RESTAURANT – MARCH 2022

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

Falafel

roasted garlic hummus, chili and pickled turnip

FIRST COURSE

Heirloom Beet Salad

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

MAIN COURSE CHOICE OF

Roasted Half Chicken

whipped potato, pea leaves, sun dried tomato and shallot vinaigrette

or

Roasted Cauliflower Steak

piri piri, apple radish salad and chimichurri

or

Black Cod

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

or

Filet Mignon 'Steak au poivre'

green peppercorn and mushroom sauce, cognac and duck fat potatoes

DESSERT CHOICE OF

Peanut Chocolate Bar

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

or

Wildflower Honey Panna Cotta

Poached hot-house rhubarb, sesame chiffon cake, strawberry sorbet and crisp meringues

or

Fresh Fruit and House Made Sorbet

\$175 per person

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GROUP DINNER MENU 3

ONE RESTAURANT – MARCH 2022

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

Falafel

roasted garlic hummus, chili and pickled turnip

FIRST COURSE

Heirloom Beet Salad

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

MAIN COURSE CHOICE OF

Roasted Half Chicken

whipped potato, pea leaves, sun dried tomato and shallot vinaigrette

or

Roasted Cauliflower Steak

piri piri, apple radish salad and chimichurri

or

Branzino

roasted red pepper and caper tapenade, salsa Verde and lemon

or

Filet Mignon 'Steak au poivre'

green peppercorn and mushroom sauce, cognac and duck fat potatoes

DESSERT CHOICE OF

Peanut Chocolate Bar

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

or

Wildflower Honey Panna Cotta

Poached hot-house rhubarb, sesame chiffon cake, strawberry sorbet and crisp meringues

or

Fresh Fruit and House Made Sorbet

\$150 per person

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GROUP DINNER MENU 4

ONE RESTAURANT – MARCH 2022

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

Falafel

roasted garlic hummus, chili and pickled turnip

FIRST COURSE

Green Salad

variegated lettuces, semi-cured tomato, agro dolce onions, Pecorino and shallot vinaigrette

MAIN COURSE CHOICE OF

Roasted Half Chicken

whipped potato, pea leaves, sun dried tomato and shallot vinaigrette

or

Roasted Cauliflower Steak

piri piri, apple radish salad and chimichurri

or

Branzino

roasted red pepper and caper tapenade, salsa Verde and lemon

or

Spaghetti & Meatball

veal ricotta meat ball, San Marzano tomato and Parmigiano Reggiano

DESSERT CHOICE OF

Peanut Chocolate Bar

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

or

Wildflower Honey Panna Cotta

Poached hot-house rhubarb, sesame chiffon cake, strawberry sorbet and crisp meringues

or

Fresh Fruit and House Made Sorbet

\$125 per person

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