

FIRST COURSE CHOICE OF

Albacore Tuna Sashimi

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

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

Steak Tartare

beef tenderloin, quail egg, herb salad and crostini

MAIN COURSE CHOICE OF

ONE Cobb Salad

chicken breast, egg, bacon, blue cheese, croutons, tomato, avocado, sherry vinaigrette and creamy garlic dressing

or

Spaghetti

veal ricotta meatball, San Marzano tomato and Parmigiano Reggiano

or

Branzino

roasted red pepper & caper tapenade, salsa verde and lemon

or

Bone-In Veal Parmesan

San Marzano tomato, mozzarella, basil 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

Wildflower Honey Panna Cotta

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

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 – MARCH 2022

FIRST COURSE CHOICE OF

Albacore Tuna Sashimi

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

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

Spaghetti

veal ricotta meatball, San Marzano tomato and Parmigiano Reggiano
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

Wildflower Honey Panna Cotta

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

Fresh Fruit and House Made Sorbet

\$90 per person

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GROUP LUNCH MENU C

ONE RESTAURANT – MARCH 2022

FIRST COURSE CHOICE OF

Green Salad

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

Chicken Caesar

grilled chicken breast, double smoked bacon, garlic croutons and Reggiano
or

Spaghetti

veal ricotta meatball, San Marzano tomato and Parmigiano Reggiano
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

Fresh Fruit and House Made Sorbet

\$75 per person

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