

GROUP DINNER MENU 1

ONE RESTAURANT – APRIL 2025

GROUP DINNER MENU #1- \$240 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 rice cake, avocado-wasabi puree, ginger, chili and ponzu

Wild Mushroom Arancini

crispy truffled risotto ball, double cream brie, roasted garlic aioli and aged balsamic

FIRST COURSE

Quinoa Salad

farro, quinoa, couscous, cauliflower, whipped goat cheese, sweet peas, mint, lemon vinaigrette

SECOND COURSE

Mushroom Bolognese

rigatoni, pine nut parmesan, house-made bomba

MAIN COURSE CHOICE OF

Duck Breast

char siu, caramelized soy beans, mustard greens, gai lan, orange
or

Eggplant Schnitzel

panko crusted, harissa, roasted garlic vegan mayo, olive, mint and arugula
or

Black Cod

miso - squash puree, maitake mushroom, shishito, umeboshi, nori, sake beurre blanc
or

Surf and Turf

8oz. PEI filet mignon, colossal shrimp, roasted garlic pomme puree, baby spinach, crispy onions and cognac mushroom sauce

DESSERT CHOICE OF

Cheesecake

honey graham, citrus, honeydew
or

Cookie and Cream

chef's chocolate chip cookie served warm with vanilla bean ice cream
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.

GROUP DINNER MENU 2

ONE RESTAURANT – APRIL 2025

GROUP DINNER MENU #2 - \$190 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 rice cake, avocado-wasabi puree, ginger, chili and ponzu

Wild Mushroom Arancini

crispy truffled risotto ball, double cream brie, roasted garlic aioli and aged balsamic

FIRST COURSE

Quinoa Salad

farro, quinoa, couscous, cauliflower, whipped goat cheese, sweet peas, mint, lemon vinaigrette

MAIN COURSE CHOICE OF

Eggplant Schnitzel

panko crusted, harissa, roasted garlic vegan mayo, olive, mint and arugula

or

Black Cod

miso - squash puree, maitake mushroom, shishito, umeboshi, nori, sake beurre blanc

or

Linguine “Cioppino”

little neck clams, shrimp, scallop, calabrian chili, saffron, tomato

or

Filet Mignon

8oz. PEI filet mignon roasted garlic & scallion pomme puree, baby spinach, crispy onions and Chianti reduction

DESSERT CHOICE OF

Cheesecake

honey graham, citrus, honeydew

or

Cookie and Cream

chef's chocolate chip cookie served warm with vanilla bean ice cream

or

Fresh Fruit and House Made Sorbet

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GROUP DINNER MENU 3

ONE RESTAURANT – APRIL 2025

GROUP DINNER MENU #3 - \$165 PER PERSON

PASSED APPETIZERS

Wagyu Sliders

gruyere, crispy onions, horseradish aioli and beef au jus

Tuna Sashimi

crispy rice cake, avocado-wasabi puree, ginger, chili and ponzu

Wild Mushroom Arancini

Crispy truffled risotto ball, double cream brie, roasted garlic aioli and aged balsamic

FIRST COURSE

Quinoa Salad

farro, quinoa, couscous, cauliflower, whipped goat cheese, sweet peas, mint, lemon vinaigrette

MAIN COURSE CHOICE OF

Cornish Hen “Adobo”

garlic fried rice, papaya slaw, banana ketchup, cilantro

or

Eggplant Schnitzel

panko crusted, harissa, roasted garlic vegan mayo, olive, mint and arugula

or

Branzino

Mediterranean tomato & olive tapenade, salsa verde and lemon

or

Braised Shortrib

smokey fries, mushroom ketchup, cipolini onions, truffled watercress salad, red wine jus

DESSERT CHOICE OF

Cheesecake

honey graham, citrus, honeydew

or

Cookie and Cream

chef's chocolate chip cookie served warm with vanilla bean ice cream

or

Fresh Fruit and House Made Sorbet

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GROUP DINNER MENU 4

ONE RESTAURANT – APRIL 2025

GROUP DINNER MENU #4 - \$140 PER PERSON

PASSED APPETIZERS

Wagyu Sliders

gruyere, crispy onions, horseradish aioli and beef au jus

Tuna Sashimi

crispy rice cake, avocado-wasabi puree, ginger, chili and ponzu

Wild Mushroom Arancini

Crispy truffled risotto ball, double cream brie, roasted garlic aioli and aged balsamic

FIRST COURSE

Local Greens

carrots, beets, radish, avocado, edamame, cucumber, cashew, sesame-ginger dressing

MAIN COURSE CHOICE OF

Cornish Hen “Adobo”

garlic fried rice, papaya slaw, banana ketchup, cilantro

or

Mushroom Bolognese

rigatoni, pine nut ‘parmesan’ and house-made bomba

or

Organic Irish Salmon

corn puree, mussels, Fogo Island shrimp, succotash, prosciutto

or

Braised Shortrib

smokey fries, mushroom ketchup, cipolini onions, truffled watercress salad, red wine jus

DESSERT CHOICE OF

Cheesecake

honey graham, citrus, honeydew

or

Cookie and Cream

chef’s chocolate chip cookie served warm with vanilla bean ice cream

or

Fresh Fruit and House Made Sorbet

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GROUP DINNER MENU 5

ONE RESTAURANT – APRIL 2025

GROUP DINNER MENU #5 - \$125 PER PERSON

FAMILY STYLE MENU

(platters in middle of table for sharing)

FIRST COURSE

Focaccia

house made, whipped butter

&

Local Greens

carrots, beets, radish, avocado, edamame, cucumber, cashew, sesame-ginger dressing

&

Quinoa Salad

farro, quinoa, couscous, cauliflower, whipped goat cheese, sweet peas, mint, lemon vinaigrette

MAIN COURSE

Braised Shortrib

mushroom ketchup, watercress salad, truffle

&

Cornish Hen “Adobo”

garlic fried rice, papaya slaw, banana ketchup, cilantro

&

Organic Irish Salmon

corn puree, mussels, Fogo Island shrimp, succotash, prosciutto

&

Roasted Broccoli

Tahini, sunflower seeds, dill

&

Truffle Fries

Truffle aioli, parmesan

DESSERT

Gateaux Basque

fruit preserve, creme patisserie

&

Chocolate Flan

citrus caramel, vanilla chantilly

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