

GROUP DINNER MENU 1

ONE RESTAURANT – JANUARY 2026

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, squash hummus, apple, pumpkin seed, dates, maple-apple dressing

SECOND COURSE

Mushroom Bolognese

rigatoni, pine nut parmesan, house-made bomba

MAIN COURSE CHOICE OF

Duck Breast

parsnip, farro, apple stuffing, wild mushrooms, fig jus

or

Eggplant Schnitzel

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

or

Sablefish

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

or

Surf and Turf

8oz Ontario grass fed tenderloin, colossal shrimp, roasted garlic pomme puree, roasted carrots, crispy onions and cognac mushroom sauce

DESSERT CHOICE OF

Apple Custard Tart

Granny Smith apple, spiced vanilla custard

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 – JANUARY 2026

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, squash hummus, apple, pumpkin seed, dates, maple-apple dressing

MAIN COURSE CHOICE OF

Eggplant Schnitzel

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

or

Sablefish

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

or

Garganelli

lobster mornay, lemon, tarragon

or

Tenderloin

8oz Ontario grass fed tenderloin, roasted garlic & scallion pomme puree, roasted carrots, crispy onions and Chianti reduction

DESSERT CHOICE OF

Apple Custard Tart

Granny Smith apple, spiced vanilla custard

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 – JANUARY 2026

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, squash hummus, apple, pumpkin seed, dates, maple-apple dressing

MAIN COURSE CHOICE OF

Tandoori Chicken Supreme

eggplant rice, mint chutney yogurt, cashews

or

Eggplant Schnitzel

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

or

Branzino

lemon gel, tartare butter sauce, fennel salad

or

Braised Shortrib

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

DESSERT CHOICE OF

Apple Custard Tart

Granny Smith apple, spiced vanilla custard

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 – JANUARY 2026

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

Tandoori Chicken Supreme

eggplant rice, mint chutney yogurt, cashews

or

Mushroom Bolognese

rigatoni, pine nut 'parmesan' and house-made bomba

or

Organic Irish Salmon

cauliflower, brown butter, rye berries, grapes, celery

or

Braised Shortrib

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

DESSERT CHOICE OF

Apple Custard Tart

Granny Smith apple, spiced vanilla custard

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 – JANUARY 2026

GROUP DINNER MENU #5 - \$125 PER PERSON

FAMILY STYLE MENU

(platters in middle of table for sharing)

FIRST COURSE

Squash Focaccia

squash hummus, pumpkin seed dukkah, labneh

&

Local Greens

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

&

Quinoa Salad

farro, quinoa, couscous, cauliflower, squash hummus, apple, pumpkin seed, dates, maple-apple dressing

MAIN COURSE

Braised Shortrib

mushroom ketchup, watercress salad, truffle

&

Tandoori Chicken Supreme

eggplant rice, mint chutney yogurt, cashews

&

Organic Irish Salmon

cauliflower, brown butter, rye berries, grapes, celery

&

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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