

GROUP DINNER MENU 1

ONE RESTAURANT - SUMMER 2020

APPETIZER CHOICE OF

Yellowfin Tuna Sashimi
sesame, ponzu, jalapeno and cilantro

ONE Caesar Salad
creamy garlic caesar dressing, double
smoked bacon, garlic croutons and
reggiano

Shrimp Scampi
herb and garlic butter, lemon and crostini

Steak Tartare
quail egg, herb salad and crostini

Lobster Spoons
nova scotia lobster tail and vermouth butter

MAIN CHOICE OF

Truffled Chicken Supreme
sweet corn risotto, summer vegetables and
aged balsamic

Cauliflower Steak
harissa marinade, hummus, quinoa
tabbouleh and grapes

Branzino
grilled baby gem, summer vegetable ragu
and salsa verde

New York Striploin
classic pomme puree, haricots verts, crispy
onions and peppercorn au jus

Hudson Valley Duck
coriander crust, duck confit & sweet potato
hash, apple-Riesling puree and natural jus

DESSERT CHOICE OF

New York Style Cheesecake
ontario strawberry compote and honey
graham cracker crumble

Dark Chocolate Mousse
whipped white chocolate ganache,
brownie, meringues, and cocoa nib tuille

Seasonal Fruit & House Made Sorbet

\$ 150.00 per person

* menu price excludes beverages, tax & gratuity

Menus are updated seasonally and are subject to change ~ ONE Restaurant can customize menus

GROUP DINNER MENU 2

ONE RESTAURANT – SUMMER 2020

APPETIZER CHOICE OF

Yellowfin Tuna Sashimi
sesame, ponzu, jalapeno and cilantro

ONE Caesar Salad
creamy garlic caesar dressing, double
smoked bacon, garlic croutons and
reggiano

Korean Fried Chicken Tacos
gochujang, napa slaw, ginger aioli and
avocado

Shrimp Scampi
herb and garlic butter, lemon and crostini

Steak Tartare
quail egg, herb salad and crostini

MAIN CHOICE OF

Truffled Chicken Supreme
sweet corn risotto, summer vegetables and
aged balsamic

Cauliflower Steak
harissa marinade, hummus, quinoa
tabbouleh and grapes

Branzino
grilled baby gem, summer vegetable ragu
and salsa verde

New York Striploin
classic pomme puree, haricots verts, crispy
onions and peppercorn au jus

Hudson Valley Duck
coriander crust, duck confit & sweet potato
hash, apple-Riesling puree and natural jus

DESSERT CHOICE OF

New York Style Cheesecake
ontario strawberry compote and honey
graham cracker crumble

Dark Chocolate Mousse
whipped white chocolate ganache,
brownie, meringues, and cocoa nib tuille

Seasonal Fruit & House Made Sorbet

\$ 130.00 per person

* menu price excludes beverages, tax & gratuity

Menus are updated seasonally and are subject to change ~ ONE Restaurant can customize menus

GROUP DINNER MENU 3

ONE RESTAURANT - SUMMER 2020

APPETIZER CHOICE OF

Yellowfin Tuna Sashimi
sesame, ponzu, jalapeno and cilantro

ONE Caesar Salad
creamy garlic caesar dressing, double
smoked bacon, garlic croutons and
reggiano

Korean Fried Chicken Tacos
gochujang, napa slaw, ginger aioli and
avocado

Shrimp Scampi
herb and garlic butter, lemon and crostini

MAIN CHOICE OF

Truffled Chicken Supreme
sweet corn risotto, summer vegetables and
aged balsamic

Cauliflower Steak
harissa marinade, hummus, quinoa
tabbouleh and grapes

Branzino
grilled baby gem, summer vegetable ragu
and salsa verde

Filet Mignon
classic pomme puree, haricots verts, crispy
onions and peppercorn au jus

DESSERT CHOICE OF

New York Style Cheesecake
ontario strawberry compote and honey
graham cracker crumble

Dark Chocolate Mousse
whipped white chocolate ganache,
brownie, meringues, and cocoa nib tuille

Seasonal Fruit & House Made Sorbet

\$ 115.00 per person

* menu price excludes beverages, tax & gratuity

Menus are updated seasonally and are subject to change ~ ONE Restaurant can customize menus

GROUP DINNER MENU 4

ONE RESTAURANT - SUMMER 2020

APPETIZER CHOICE OF

Yellowfin Tuna Sashimi
sesame, ponzu, jalapeno and cilantro

Insalata Verde
variegated greens, pecorino romano and
sherry vinaigrette

Korean Fried Chicken Tacos
gochujang, napa slaw, ginger aioli and
avocado

MAIN CHOICE OF

Truffled Chicken Supreme
sweet corn risotto, summer vegetables and
aged balsamic

Cauliflower Steak
harissa marinade, hummus, quinoa
tabbouleh and grapes

Branzino
grilled baby gem, summer vegetable ragu
and salsa verde

Filet Mignon
classic pomme puree, haricots verts, crispy
onions and peppercorn au jus

DESSERT CHOICE OF

New York Style Cheesecake
ontario strawberry compote and honey
graham cracker crumble

Dark Chocolate Mousse
whipped white chocolate ganache,
brownie, meringues, and cocoa nib tuille

Seasonal Fruit & House Made Sorbet

\$ 105.00 per person

* menu price excludes beverages, tax & gratuity

Menus are updated seasonally and are subject to change ~ ONE Restaurant can customize menus