

# GROUP LUNCH MENU A

ONE RESTAURANT - SUMMER 2020

## APPETIZER CHOICE OF

Yellowfin Tuna Sashimi  
sesame, ponzu, jalapeno and cilantro

ONE Caesar Salad  
smoked bacon, garlic croutons and  
reggiano

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

Steak Tartare  
quail egg, herb salad and crostini

---

## MAIN CHOICE OF

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

Garganelli  
veal ricotta meatballs, marinara and  
reggiano

Branzino  
grilled baby gem, spring vegetable ragu  
and salsa verde

Veal Parmesan  
San Marzano tomato, mozzarella and basil

Cauliflower Steak  
harissa marinade, hummus, quinoa  
tabbouleh and grapes

---

## DESSERT CHOICE OF

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

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

Seasonal Fruit & House Made Sorbet

\$ 95.00 per person

\* menu price excludes beverages, tax & gratuity

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

# ROUP LUNCH MENU B

ONE RESTAURANT - SUMMER 2020

## APPETIZER CHOICE OF

Yellowfin Tuna Sashimi  
sesame, ponzu, jalapeno and cilantro

ONE Caesar Salad  
double smoked bacon, garlic croutons and reggiano

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

Chicken Noodle Soup  
roast chicken, mirepoix and parsley noodles

---

## MAIN CHOICE OF

BBQ Beef Burger  
u.s.d.a prime patty, jalapeno havarti, hickory smoked bbq sauce, lolla rossa, tomato and buttermilk fried onions

Arctic Char  
quinoa, spiced almonds, roasted grapes and apple salad

Garganelli  
veal ricotta meatballs, marinara and reggiano

Cauliflower Steak  
harissa marinade, hummus, quinoa tabbouleh and grapes

---

## DESSERT CHOICE OF

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

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

Seasonal Fruit & House Made Sorbet

\$ 85.00 per person

\* menu price excludes beverages, tax & gratuity

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

# GROUP LUNCH MENU C

ONE RESTAURANT - SUMMER 2020

## APPETIZER CHOICE OF

Insalata Verde  
variegated greens, pecorino romano and  
sherry vinaigrette

Chicken Noodle Soup  
roast chicken, mirepoix and parsley noodles

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

---

## MAIN CHOICE OF

BBQ Beef Burger  
u.s.d.a prime patty, jalapeno havarti, hickory  
smoked bbq sauce, lolla rossa, tomato and  
buttermilk fried onions

Chicken Caesar  
grilled chicken breast, double smoked  
bacon, garlic croutons and reggiano

Garganelli  
veal ricotta meatballs, marinara and  
reggiano

Cauliflower Steak  
harissa marinade, hummus, quinoa  
tabbouleh and grapes

---

## DESSERT

Seasonal Fruit & House Made Sorbet

\$ 70.00 per person

\* menu price excludes beverages, tax & gratuity

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