



# CAFÉ *One*

## DINNER MENU

### STARTERS

LOCAL DUNGENESS CRAB CAKES 	18
Avocado salsa, spicy mayo, baby frisée	
BEEF CARPACCIO	16
Puffed wild rice, saffron aioli, Grana Padano, extra virgin olive oil	
YELLOWFIN TUNA TATAKI 	16
Avocado, scallion, micro green, wasabi, Ponzu vinaigrette	
BURRATA CHEESE	13
Roasted garlic crostini, tomato jam, balsamic reduction, extra virgin olive oil, fresh basil	
CAESAR SALAD	10
Romaine hearts, croûton, Grana Padano, creamy garlic dressing	
FIRE ROASTED TOMATO BISQUE	10
Garlic croûton, basil puree, fresh basil	
MIXED BABY GEM LETTUCE SALAD	10
Strawberries, goat cheese, toasted pecan, honey lemon vinaigrette	
WALL GREEN SALAD	10
Granny smith apple, pumpkin seed, Grana Padano, maple balsamic vinaigrette	


Please let your server know if you have any allergies

## CASUAL

<p><b>TAGLIATELLE AND MEATBALLS</b> 24 Certified Angus beef®, onion, fresh basil, San Marzano tomato sauce</p> <p><b>SEAFOOD LINGUINE</b> 24 Tiger prawn, scallop, bistro shrimp, San Marzano clam sauce</p> <p><b>WILD MUSHROOM RAVIOLI</b> 23 Seasonal mushrooms, asparagus spears, Mascarpone, Parmesan cream sauce, white truffle oil</p> <p><b>YELLOWFIN TUNA SALAD</b>  22 Fresh papaya, edamame beans, seared yellowfin tuna, avocado, chilled buckwheat noodle, cucumber, scallions, crispy wonton, Ponzu vinaigrette</p>	<p><b>ACAPULCO CHICKEN SALAD</b> 18 Spice grilled chicken breast, avocado, corn, queso fresco, candied pecan, mixed organic greens, peanut-lime dressing</p> <p><b>CLASSIC BURGER</b> 16 Certified Angus Beef®, marble cheddar, lettuce, pickle, red onion, signature burger sauce, toasted brioche bun, served with a choice of French Fries, Caesar or mixed green salad</p> <p><b>THAI QUINOA BOWL</b> 14 Kale, avocado, tomato, corn, cucumber, peanut, cilantro, ginger lemongrass vinaigrette <i>Add protein: chicken breast \$7, fresh fish \$14, or black tiger prawns \$12</i></p>
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*\* All pastas are served with fresh shaved Grana Padano cheese. Add extra cheese for \$1*

## ENTREE

<p><b>CERTIFIED ANGUS® BEEF TENDERLOIN</b> 42 Leek and potato puree, leek ash, Madeira jus</p> <p><b>SEAFOOD RISOTTO "PAELLA" STYLE</b> 36 Black tiger prawns, Pacific cod, scallops, snow crab, chorizo, squid ink aioli</p> <p><b>HAIDA GWAII SABLEFISH</b>  35 Togarashi infused sushi rice, seasonal vegetable, soy ponzu broth</p> <p><b>SEARED FREE RUN CHICKEN BREAST</b> 33 Goat cheese polenta, beet puree, pine nut crumble</p>
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## SIDES

<p>GRILLED ASPARAGUS 7</p> <p>ROASTED FINGERLING POTATOES 6</p> <p>GARLIC TOAST 6</p> <p>STEAMED VEGETABLES 6</p> <p>FRENCH FRIES 5</p>
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**ocean wise**. A SUSTAINABLE CHOICE

All prices subject to 5% GST

18% gratuity added to parties of 6 people or more