



CAFÉ *One*

DINNER MENU


STARTERS

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

CASUAL

<p>CLASSIC BURGER Certified Angus Beef®, marble cheddar, lettuce, pickle, red onion, signature burger sauce, toasted brioche bun</p> <p>ACAPULCO CHICKEN SALAD Spice grilled chicken breast, avocado, corn, queso fresco, candied pecan, mixed organic greens, peanut-lime dressing</p> <p>YELLOWFIN TUNA SALAD  Seared yellowfin tuna, avocado, chilled buckwheat noodle, cucumber, scallion, crispy wonton, Ponzu vinaigrette</p>	<p>16</p> <p>18</p> <p>22</p>	<p>WILD MUSHROOM RAVIOLI Seasonal mushrooms, asparagus spears, Mascarpone, Parmesan cream sauce, white truffle oil</p> <p>TAGLIATELLE AND MEATBALLS Certified Angus beef®, onion, fresh basil, San Marzano tomato sauce</p> <p>SEAFOOD LINGUINE Tiger prawn, scallop, bistro shrimp, white wine and clam nectar sauce</p> <p><i>* All pastas are served with fresh shaved Grana Padano cheese</i></p>	<p>23</p> <p>24</p> <p>24</p>
---	-------------------------------	--	-------------------------------

ENTREE

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

Please let your server know if you have any allergies

SIDES

FRENCH FRIES	5
ROASTED FINGERLING POTATOES	6
GARLIC TOAST	6
STEAMED VEGETABLES	6
GRILLED ASPARAGUS	7



ocean wise. A SUSTAINABLE CHOICE

All prices subject to 5% GST

18% gratuity added to parties of 6 people or more