

DINNER

Pricing

Adults 21 and Over	\$225
Ages 13-20	\$175
Children 2-12	\$100

Inclusions

- Priority Admission ticket
- 90 minute dining reservation
- Premium Bar
- Family Style Dinner

GUIDELINES

- Maximum of 25 guests
 - Groups above 25 guests require a private dining reservation if available.
- Table set-up & location are based on the discretion of restaurant management.
- Groups exceeding 10 guests will be split into multiple adjacent tables.
- Menu items & format subject to change based on management discretion at any time

INFORMATION

- Group Dining is offered according to restaurant operating hours.
 - [See current hours here](#)
 - Last reservation taken 2 hours before closing time
- Entry tickets to self-guided Observatory experience are scheduled one hour prior to dining reservation
 - [Inquire for private group Observatory tour](#)

ONE DINE

SPRING
SUMMER
2024

AT ONE WORLD OBSERVATORY™

First Course Select Three

GEM & RADICCHIO (GF, V, N)
Raisin Agrodolce, Ricotta Salata, Pecans

CAESAR (V)
Baby Lettuce, Radishes, Grana Padano, Brioche Croutons

BURRATA (N)
Heirloom Tomatoes, Marinated Cucumbers, Chili Crisp, Almond Dukka

SHISHITO PEPPERS (VG, GF)
Furikake, Tamarind Vinaigrette

Entrées Dinner Select Three

BRANZINO (GF)
Chermoula Butter, Grilled Lemon

PORK CHOP (GF)
Marsala Mustard Jus

ROTISSERIE CHICKEN (GF)
Port Jus

RIBEYE (GF)
Roasted Leek, Chimichurri

ROASTED MISO CAULIFLOWER (VG, GF)
Tapenade, Hummus, Fried Chickpeas

LOBSTER (SF)
Fusilli, Chili Crisp, Toasted Breadcrumbs

SPICY RIGATONI (V)
Pomodoro, Crème Fraîche, Fried Garlic

PASTA ALLA BURRATA (V, N)
Reginetti, Spinach Pistou, Toasted Marcona Almonds

Sides Dinner Select Three

BROCCOLINI (V)
Brown Butter Vinaigrette

ROASTED MISO MAITAKE MUSHROOM (V)

ROASTED PEPPER ISRAELI COUSCOUS (V)

CREAMY POLENTA (V, GF)

Chef Choice of Dessert

