

The One Eighty

Executive Chef Zachary Jacobs

By Sonia Khurana

Late on a November afternoon, with thick flakes of snow falling outside, DDM sat down with chef Zachary Jacobs of The One Eighty, on the 51st floor of the Manulife Centre in midtown Toronto. In 2015, this iconic space, formerly know as Panorama, was transformed into a more spacious, modern and elegant venue with high ceilings and spectacular North and South views thanks to the massive glass panels that double as exterior walls. They also have boasting rights to the highest outdoor patios in North America which allow for al fresco dining in the summer months, when they also open for lunch.

Zachary has been with Eatertainment for more than a decade, starting in catering before joining the Bloor Street Diner as sous chef, which lead him to taking the helm as head chef. Having lived through several renovations, he is delighted to have a large kitchen that afforded him the opportunity to transform the menu from light fare to a more comprehensive menu which he describes as refined, but approachable comfort food, offering something for everyone. The dishes on the menu are executed with a great deal of thought and inspired flavour combinations, but with a simplicity that is solid and satisfying.



North view

The menu has recently changed to to reflect the season, and we began with an Ahi tuna tartar, delicately laced with Malaysian spices and a streak of avocado mousse, followed by a plate of creamy whipped feta that was beautifully tempered by a generous drizzle of orange blossom honey and dusted with sumac and mint. Next, we were treated to delicious and tender mains, cooked using the sous vide technique. We began with Cornish hen paired with broccolini on a sweet potato and mascarpone puree, followed by wild boar tenderloin and Swiss chard on a bed of parsnip and cauliflower puree and a few dollops of a tastebud tingling sun-dried cherry concoction that may have looked decorative, but knocked it right out of the park.



AppleS age Wild Boar Tenderloin



Whipped Feta



Roast Cornish Hen



Verde Salad (Top)
Winter Beet Salad (Bottom)



Alberta Beef Filet



Apple Whisky Cheesecake



South view

The One Eighty offers a terrific Sunday brunch and is a popular spot for dinner, which transitions into a late night lounge with a live DJ starting at 9pm on Friday and Saturday nights. In addition to being a destination for special occasions such as birthdays, anniversaries and engagements, as part of Eatertainment, they are highly regarded for their special events.

Their team excels at transforming the space for anything from intimate concerts and corporate events to cocktail parties, weddings and receptions for up to 150 in the main space, and up to 250 people when the entire space is utilized, including the North room and both balconies.

As the sun went down and the city lit up, we sat admiring the view and enjoying the afterglow of our meal. I found myself regretting that I had not been up there in years, but certainly plan to return in short order. I suggest you do the same.

Discerning revellers can ring in the New Year at the One Eighty beginning with a wonderful meal, or arrive later to dance the night away with a little help from DJ Lexx Decibel. With strictly limited capacity, book now to avoid disappointment.

For more information visit us at
the51stfloor.com & eatertainment.com

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