

# BLOCK ONE RESTAURANT

## MAINS

### Estate Butternut Squash Soup | 14



crispy char siu pork,  
crème fraîche, sesame, cilantro

*2019 Pinot Gris*

### Mushrooms on Toast | 18

house sourdough, roasted wild +  
cultivated mushrooms, cave-aged  
gruyère custard, crispy pickled  
shallots, aged sherry vinegar

*50th Parallel Estate*

*2019 Profile Pinot Noir*

### Charcoal-Grilled Sweet + Sour Octopus | 20



takoyaki, bonito, toasted nori,  
sesame tuile, yuzu daikon, cilantro

*50th Parallel Estate 2020 Rosé*

### Dungeness Crabcakes | 24

celeriac + apple slaw, apple gel,  
tarragon tartar sauce, celeriac  
crisp, radish sprouts

*50th Parallel Estate*

*2019 Chardonnay*

### Glamour Farming™ Salad | 20



roasted organic beets, mixed  
greens, farro, chèvre, cranberries,  
celeriac chips, pear, pickled squash  
purée, honey-balsamic vinaigrette  
*jumbo prawns +\$12 avocado +\$4*

*2020 Glamour Farming Pétillant*

### Korean-Style Duck Wings | 18

gochujang, black garlic aioli,  
garlic chips, scallion, sesame

*50th Parallel Estate*

*2020 Gewürztraminer*

### Pan-Seared Scallops | 25

roasted cauliflower, cauliflower  
velouté, n'duja 'xo', pickled  
shallots, crispy gremolata

*50th Parallel Estate*

*2019 Chardonnay*

### Grass-Fed Beef Tartare | 20

pickled mustard seeds, marrow  
aioli, truffled yolk gel, soy-pickled  
shimeji mushrooms, puffed tendon,  
rye crisps

*50th Parallel Estate 2019 Pinot Noir*

### Tempura Okanagan Valley Oyster Mushroom | 32



crispy sushi rice, charcoal-grilled tofu, grilled green onion,  
soy caramel, Japanese eggplant, miso carrot purée, gochujang  
*Black pepper Argentinian Prawns + \$12*

*50th Parallel Estate 2020 Gewürztraminer*

### Soy-Sake Marinated Sablefish | 42



kimchi + pork jowl croquettes, red beet soy emulsion,  
Unearthed organic golden beets, glazed bok choy

*50th Parallel Estate 2019 Pinot Gris*

### Crispy Arctic Char | 38



warm truffled potato + celeriac salad, celeriac purée, charred radicchio,  
salmon roe, brown butter lemon brioche crumb

*50th Parallel Estate 2019 Chardonnay*

### Yarrow Meadows Duck Breast | 40

five spice rosehip glaze, scallion cake, orange-braised endive, grilled leeks,  
smoked carrot purée

*50th Parallel Estate 2019 Profile Pinot Noir*

### Peace Country Lamb Sirloin | 45

lemon, fennel + espelette rub, red kuri squash raviolo, broccolini,  
miso bagna cauda

*50th Parallel Estate 2019 Pinot Noir*

### Brant Lake Wagyu 6oz Flatiron | 48 Bone-In Ribeye for Two | 140

leek rösti, grilled lemon, BBQ organic carrots + estate sunchoke, harissa verde  
*Pinot Noir Demi Glace +\$5, Black Pepper Argentinian Prawns +\$12, Tiger Blue Cheese +\$6*

*50th Parallel Estate 2019 Unparalleled Pinot Noir*

## TO SHARE

### Warm Marinated Olives | 14



beetroot hummus, micro greens, crispy shallots, herbed oat crackers

### Kusshi Oysters by the 1/2 Dozen | 22



red wine + shallot mignonette, fresh horseradish, lemon

### Local Cheese Board | 24



### Local Cheese + Charcuterie Board | 29

chef's selection of cheeses and cured meats, garden pickles, seasonal mostarda,  
olives, Pinot Noir braised figs, Arlo's honey, herbed oat crackers, fresh fruit

### Chips + Dip | 15



smoked fish, cream cheese, radish, fennel, lemon, furikake,  
trout roe, house potato chips

### Truffle Fries | 12



house-cut triple-cooked frites, truffle, parmesan, fresh herbs, roasted garlic aioli

### House Sourdough | 10



seaweed butter, shiso salt

EXECUTIVE CHEF KAI KOROLL



Gluten-Free



Vegetarian



ocean wise. A SUSTAINABLE CHOICE

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