

# BLOCK ONE RESTAURANT

## S M A L L P L A T E S

**Hamachi Crudo | 19** 🌱  
yuzu kōsho, white shoyu, fresno chile,  
cilantro, sesame, sea asparagus,  
daikon, fried garlic furikake

*50th Parallel Estate 2019 Pinot Gris*

**Crispy Braised Pork Belly | 18**  
spruce tip vinaigrette, spring garlic,  
blistered tomatoes, fresh herbs,  
fry bread

*50th Parallel Estate 2019 Rosé*

**Forno-Roasted  
Local Asparagus | 22**

black pepper halibut, tempura bits,  
dashi gel, shaved celery  
63° egg + \$3

*50th Parallel Estate 2020 Riesling*

**Dungeness Crabcakes | 24** 🌱  
radish sprouts, Granny Smith,  
salmon roe, buttermilk, nasturtium oil,  
squid ink tapioca cracker

*50th Parallel Estate 2019 Chardonnay*

**Glamour Farming™ Salad | 20** (GF) (V)

Unearthed organic greens, pickled  
beets, shaved asparagus, strawberries,  
goat cheese, puffed wild rice, honey  
balsamic dressing

*jumbo prawns or grilled chicken +\$7  
avocado +\$4*

*2020 Glamour Farming Pétillant*

**Korean-Style Duck Wings | 18**  
gochujang, black garlic aioli,  
garlic chips, scallion, sesame

*50th Parallel Estate 2019 Gewürztraminer*

**Pan-Seared  
Digby Scallops | 24**

forno-roasted cauliflower, n'duja  
+ shallot 'XO' sauce, cauliflower  
velouté, gremolata, pickled shallots

*50th Parallel Estate 2019 Pinot Gris*

**Cache Creek Beef Tartare | 20**  
pickled mustard seeds, marrow aioli,  
yolk gel, puffed tendon, arugula,  
rye crisps

*50th Parallel Estate 2018 Pinot Noir*

## MAINS

**Tanto Latte Ricotta Gnocchi | 32** (V)  
charred broccolini purée, sunflower romesco, broccolini, sunflower shoots,  
grana padano *seared Digby scallops +\$18*

*50th Parallel Estate 2019 Pinot Gris*

**Pan-Roasted Haida Gwaii Halibut | 40** (GF) 🌱  
asparagus velouté, lardo, lemon + thyme roasted new potatoes,  
nasturtium, morels, crème fraîche, parmesan foam

*50th Parallel Estate 2019 Chardonnay*

**Roasted Cornish Game Hen | 38**  
seared breast, braised leg, fermented honey + lavender glaze, smoked hock  
+ black garlic jus, mostarda, truffle croquette, garden vegetables

*50th Parallel Estate 2019 Gewürztraminer*

**Duo of Peace Country Lamb | 42**  
za'atar marinated loin, BBQ belly, spiced carrot purée, Israeli couscous,  
roasted cauliflower, lemon + sumac red onion, labneh, crispy bits,  
harissa vinaigrette

*50th Parallel Estate 2018 Pinot Noir*

**Brant Lake Wagyu Striploin 7oz | 48 10oz | 60**  
charcoal-grilled, yuzu kōsho + miso marinade, red shiso rösti,  
braised shiitake, charred broccolini, soy caramel, garlic chips  
*sub roasted cauliflower (vegan) for steak | 36 jumbo prawns +\$7*

*50th Parallel Estate 2018 Unparalleled Pinot Noir*

## TO SHARE

**Warm Marinated Olives | 14** (V)  
carrot hummus, micro greens, crispy shallots, herbed oat crackers

**Kusshi Oysters by the 1/2 Dozen | 22** (GF) 🌱  
red wine + shallot mignonette

**Local Cheese Board | 24** (V)  
chef's selection of cheeses, garden pickles, seasonal mostarda,  
olives, braised figs, Arlo's honey, herbed oat crackers, fresh fruit

**Local Cheese + Charcuterie Board | 29**  
chef's selection of cheeses and cured meats, garden pickles, olives, seasonal  
mostarda, braised figs, Arlo's honey, herbed oat crackers, fresh fruit

**Margherita Pizza | 23** (V)  
mozzarella di bufala, roma tomatoes, basil, black garlic balsamic glaze

**The Forager's Pizza | 25** (V)  
nettle + spring garlic pistou, wild mushrooms, truffle gouda,  
semi-dried tomatoes, arugula, truffle aioli

**Organic Beef Barbacoa Pizza | 25**  
caramelized onions, white sauce, fontina, fermented new potatoes, pickled  
fresno chiles, crispy potato skins, cilantro

EXECUTIVE CHEF KAI KOROLL



Gluten-Free



Vegetarian



ocean wise. A SUSTAINABLE CHOICE