

# BLOCK ONE RESTAURANT

S  
M  
A  
L  
L  
P  
L  
A  
T  
E  
S

## Forno-Roasted Asparagus | 18

lemon + brown butter crumble, cave-aged gruyère custard, cured egg yolk, micro greens, aged sherry vinegar

*50th Parallel Estate 2020 Riesling*

## Charcoal-Grilled

### Humboldt Squid | 20

lemon caper sauce vierge, olives, sun-dried tomatoes, fennel herb salad, manchego + potato croquettes

*50th Parallel Estate 2020 Pinot Gris*

### Albacore Crudo | 22

yuzu kōsho, white shoyu, fresno chilli, cilantro, sea asparagus, daikon, furikake, garlic chips

*50th Parallel Estate 2020 Pinot Gris*

### Dungeness Crabcakes | 25

ikura, shiso leaf tartar sauce, chilli oil, radish sprouts, cilantro, squid ink tapioca crisp

*50th Parallel Estate 2020 Chardonnay*

## Glamour Farming™

### Salad 15 | 22

Unearthed organic greens, lemon herb vinaigrette, quinoa, pickled golden beets, marinated summer squash, shaved asparagus, goat cheese, strawberries, puffed wild rice

*jumbo prawns +\$12 | avocado +\$4*

*2020 Glamour Farming Pétillant*

### Korean-Style Duck Wings | 19

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

*50th Parallel Estate 2021 Gewürztraminer*

### Pan-Seared Scallops | 25

sweet corn foam, pickled fennel, house 'xo' sauce, leek ash, radish, cilantro

*50th Parallel Estate 2020 Chardonnay*

## Haskap BBQ Glazed

### Lamb Ribs | 24

popcorn grits, lemon + sumac pickled red onion, scallion, crispy bits

*50th Parallel Estate 2019 Profile Pinot Noir*

### Grass-Fed Beef Tartare | 22

pickled mustard seeds, shimeji, marrow aioli, yolk gel, puffed tendon, arugula, wild rice crisps

*50th Parallel Estate 2019 Pinot Noir*

## MAINS

### Chickpea Panisse | 34

arugula pistou, asparagus, broccolini, peas, sunflower romesco, spiced crispy chickpeas, Grana Padano

*pan-seared scallops + \$18*

*50th Parallel Estate 2021 Gewürztraminer*

### Pan-Roasted Haida Gwaii Halibut | 46

BC spot prawn agnolotti, bisque foam, fennel + herb salad, orange, summer squash, lemon saffron cream, chive oil

*50th Parallel Estate 2020 Chardonnay*

### Crispy Steelhead Trout | 40

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

*50th Parallel Estate 2020 Pinot Gris*

### Peace Country Rack of Lamb | 50

Vadouvan curry, Israeli couscous, butter-roasted radish, mint chutney, sumac marinated red onion, romanesco, cilantro

*50th Parallel Estate 2019 Profile Pinot Noir*

### Brant Lake Wagyu Flatiron | 52

charcoal-grilled, yuzu kōsho + miso marinade, marinated shiitake, broccolini, yuzu chimichurri, shiso rösti, soy caramel, garlic chips

*black pepper Argentinian prawns +\$12, Pinot Noir demi glace +\$5, tiger blue cheese +\$6*

*50th Parallel Estate 2019 Pinot Noir*

## TO SHARE

### Warm Marinated Olives | 14

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

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

red wine + shallot mignonette, fresh horseradish, lemon

*the consumption of RAW oysters poses an increased risk of food borne illness*

### 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

### Fresh Forno-Baked Focaccia | 13

extra virgin olive oil, garden herbs, fresh tomato dip

### Margherita Pizza | 24

mozzarella di bufala, roma tomatoes, fresh basil, black garlic balsamic glaze

### Forager Pizza | 26

nettle + spring garlic pistou, wild + locally cultivated mushrooms, fontina, pickled wild things, asparagus, arugula, wild mushroom aioli

### Luau Pizza | 26

pulled sesame ginger Kunekune pork, pineapple, fresno, red onion, spicy tomato sauce, cilantro, mozzarella

EXECUTIVE CHEF KAI KOROLL



Gluten-Free



Vegetarian



OCEAN WISE