


# BLOCK ONE RESTAURANT


## MAINS

**Garden Tomato Panzanella | 21**   
burrata, basil, mint, arugula, focaccia,  
balsamic, extra virgin olive oil,  
Vancouver Island flake salt


*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 Riesling*

**Argentinian Prawn**   
**Aguachile | 22**  
habanero + lime leche de tigre, aji amarillo,  
radish, avocado, cucumber, cilantro, red  
onion, serrano chilli, fresh tortilla chips

*50th Parallel Estate 2020 Pinot Gris*


**Dungeness Crabcakes | 26**   
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 | 20**   
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 | 25**   
popcorn grits, lemon + sumac pickled  
red onion, scallion, crispy bits

*50th Parallel Estate 2020 Profile Pinot Noir*

**Grass-Fed Beef Tartare | 22**   
pickled mustard seeds, shimeji,  
marrow aioli, yolk gel, puffed tendon,  
arugula, rye crisps


*50th Parallel Estate 2020 Pinot Noir*

**Miso-Marinated King Oyster Mushroom | 36**   
charcoal-grilled, crispy sesame sushi rice, garden radish + nashi pear  
kimchi, miso carrot purée, baby bok choy, yuzu daikon, cilantro, dashi

*50th Parallel Estate 2021 Gewürztraminer*

**Pan-Roasted Haida Gwaii Halibut | 48**   
sidestripe shrimp agnolotti, bisque foam, fennel + herb salad,  
orange, summer squash, lemon saffron cream, chive oil



*50th Parallel Estate 2020 Chardonnay*

**Wild BC Salmon | 42**   
hemp crust, okonomiyaki, squash laksa, zucchini, prawn cracker,  
Saltspring Island mussels, cilantro, chilli oil

*50th Parallel Estate 2020 Pinot Gris*

**Rosstown Farms Chicken Breast | 40**  
potato gnocchi, corn velouté, black garlic, chanterelles, summer  
truffle, green beans, roasted radishes, apricot vinaigrette, crispy  
chicken skin crumble


*50th Parallel Estate 2020 Profile Pinot Noir*

**Brant Lake Wagyu Flatiron | 52**   
**PEI Bone-In Ribeye | 140**   
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 2020 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**   
local wild + cultivated mushrooms, roasted garlic, white sauce, shallot,  
preserved tomato, fontina, truffle oil, arugula, pickled wild things

**Luau Pizza | 28**  
pulled sesame ginger Kunekune pork, pineapple, fresno, red onion,  
spicy tomato sauce, cilantro, mozzarella

EXECUTIVE CHEF KAI KOROLL



Gluten-Free



Vegetarian



OCEAN  
WISE