

BLOCK ONE RESTAURANT

S M A L L P L A T E S

Argentinian Prawn ^{GF} Aguachile | 20

habanero + lime leche de tigre, radish, avocado, cucumber, cilantro, red onion, serrano chili, fresh tortilla chips

50th Parallel Estate 2020 Riesling

Rendang-Style Beef Ribs | 24 ^{GF}

black garlic coconut glaze, nam jim pickles, crispy bits, nuoc cham, green papaya, thai basil, mint

50th Parallel Estate 2019 Pinot Noir

Heirloom Tomatoes ^V from the Garden | 18

tomato water gel, goat cheese croquettes, basil, charred stone fruit, chicory, balsamic, baguette crisps

50th Parallel Estate 2019 Pinot Gris

Dungeness Crabcakes | 24 ^V

radish sprouts, Granny Smith, salmon roe, lemongrass + kaffir lime emulsion, cilantro oil, squid ink tapioca cracker

50th Parallel Estate 2019 Chardonnay

Glamour Farming™ ^{GF} ^V Salad | 20

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

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

2020 Glamour Farming Pétillant

Korean-Style Duck Wings | 18

gochujang, aioli, garlic chips, scallion, sesame

*50th Parallel Estate
2019 Gewürztraminer*

Pan-Seared Digby ^{GF} ^V Scallops | 25

crispy pork belly, charred sweet corn, shaved hakurei turnips, chili oil, kimchi gel, cilantro, fennel pollen

50th Parallel Estate 2019 Chardonnay

Cache Creek Beef Tartare | 20

pickled mustard seeds, marrow aioli, yolk gel, puffed tendon, arugula, rye crisps

*50th Parallel Estate
2018 Profile Pinot Noir*

MAINS

Tempura Okanagan Valley Oyster Mushroom | 32 ^V

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 2019 Pinot Gris

Pan-Roasted Haida Gwaii Halibut | 42 ^V

sidestripe shrimp agnolotti, bisque foam, fennel + herb salad, orange, summer squash, lemon saffron cream, chive oil

50th Parallel Estate 2019 Chardonnay

Wild BC Salmon | 39

hemp-crust, okonomiyaki, squash laksa, prawn cracker, Saltspring Island mussels, cilantro, chili oil

50th Parallel Estate 2020 Rosé

Rosstown Farms Chicken Breast | 37

potato gnocchi, corn velouté, black garlic, chanterelles, summer truffle, green beans, hazelnut dukkah, apricot vinaigrette

50th Parallel Estate 2019 Gewürztraminer

Brant Lake Wagyu Striploin 7oz | 48 ^{GF}

Two Rivers Bone-in Ribeye for Two | 120

pommes bouchon, charred green onion aioli, chimichurri, grilled lemon, garden vegetables

*Pinot Noir Demi Glace +\$5, Black Pepper Argentinian Prawns +\$12,
Tiger Blue Cheese +\$6*

50th Parallel Estate 2016 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} ^V

red wine + shallot mignonette, fresh horseradish, lemon

Local Cheese Board | 24 ^V

Local Cheese + Charcuterie Board | 29

chef's selection of cheeses and cured meats, garden pickles, seasonal mostarda, olives, 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

arugula pistou, wild + locally cultivated mushrooms, fontina, semi-dried tomatoes, arugula, truffle aioli

The Shepherd's Pizza | 25

lamb moussaka, feta, baba ganoush, smoked tomato, zucchini, eggplant, pickled red onion, mint

EXECUTIVE CHEF KAI KOROLL



Gluten-Free



Vegetarian



ocean wise. A SUSTAINABLE CHOICE