

BLOCK ONE RESTAURANT

S M A L L P L A T E S

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

Humboldt Squid | 19

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

50th Parallel Estate 2020 Pinot Gris

Dungeness Crabcakes | 24

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

50th Parallel Estate 2019 Chardonnay

Glamour Farming™

Salad 14 | 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

Pan-Seared Hudson Valley Foie Gras | 25

cassis gel, thyme, pickled mustard seeds, brioche, tahini powder, micro celery, rosehip glaze

*50th Parallel Estate 2019
Profile Pinot Noir*

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

MAINS

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

dashi butter, ikura, grilled bok choy, pickled shimeji, shiso gnocchi, cilantro

50th Parallel Estate 2020 Pinot Gris

Crispy Steelhead Trout | 38

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

50th Parallel Estate 2019 Chardonnay

Preserved Lemon + Espelette Crusted

Peace Country Rack of Lamb | 45

braised lamb + caramelized onion croquette, smoked carrot ravioli, za'atar spiced baby carrots, broccolini, harissa vinaigrette

50th Parallel Estate 2019 Profile Pinot Noir

Braised Bulgogi Beef Shortrib | 52

spicy rice dumpling, marinated shiitake, fermented turnips, black garlic, broccolini, fresh nashi pear kimchi

50th Parallel Estate 2019 Pinot Noir

PEI 'AAA' Bone-In Ribeye for Two | 140

leek rösti, grilled lemon, BBQ organic carrots + estate sunchokes, harissa verde
black pepper Argentinian prawns +\$12, Pinot Noir demi glace +\$5, 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 | 12

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

House-Made Potato Gnocchi | 20

chives, parmesan foam, truffle powder

House Sourdough | 10

seaweed butter, shiso salt

EXECUTIVE CHEF KAI KOROLL



Gluten-Free



Vegetarian



ocean wise. A SUSTAINABLE CHOICE