

# 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** 🌱  
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

**Karaage Tofu Bowl | 22** 🌱  
gochujang vinaigrette, kale gomae, black rice, radish,  
kimchi mayo, house pickles, edamame, cilantro  
63° egg + \$3 | *braised pork belly* + \$8

*50th Parallel Estate 2019 Pinot Gris*

**Seared Albacore Tuna "Niçoise" | 25** 🌱  
nori dusted, green beans, new potatoes, mizuna, sesame-ginger dressing,  
black garlic + olive aioli, gem tomatoes, soft-boiled egg, yuzu-dashi foam

*50th Parallel Estate 2030 Riesling*

**Pan-Seared Halibut | 28** 🌱  
sautéed kale, Spring vegetable nage, potato purée, pickled wild things

*50th Parallel Estate 2019 Chardonnay*

**Sterling Springs Crispy Chicken Sandwich | 20**  
sesame brioche, spicy aioli, carrot + scallion slaw, avocado  
*comes with garden green salad or house-cut frites*

*50th Parallel Estate 2019 Gewürztraminer*

**Brant Lake Wagyu Beef Burger | 22**  
milk bun, cheese, bacon, frizzled onions, shredded lettuce, tomato,  
garden pickle, roasted garlic aioli, house mustard + ketchup  
*comes with garden green salad or house-cut frites  
substitute house-made vegan patty +\$1*

*50th Parallel Estate 2018 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

**Local Cheese Board | 24** 🌱  
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** 🌱  
mozzarella di bufala, roma tomatoes, basil, black garlic balsamic glaze

**The Forager's Pizza | 25** 🌱  
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