

BLOCK ONE

RESTAURANT

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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

Chicken-Fried Maitake Mushroom Bowl | 24

gochujang vinaigrette, kale gomae, black rice, radish,
kimchi mayo, house pickles, edamame, cilantro

63° egg + \$3 | sub karaage chicken +\$2

50th Parallel Estate 2020 Pinot Gris

Tuna Poke Bowl | 26

sushi rice, furikake, wakame, spicy miso mayo, pineapple,
edamame, avocado, radish, tenkasu, cilantro, yuzu-pickled daikon

50th Parallel Estate 2021 Rosé

Pan-Seared Halibut | 30

gnocchi, morels, peas, asparagus, parmesan foam, pickled shallot,
truffle butter sauce

50th Parallel Estate 2020 Chardonnay

Falkland Farm Crispy Chicken Sandwich | 22

sesame brioche, spicy aioli, carrot + scallion slaw, arugula, avocado
comes with garden green salad or house-cut fries

50th Parallel Estate 2021 Gewürztraminer

Brant Lake Wagyu Beef Burger | 24

potato bun, cheese, bacon, frizzled onions, shredded lettuce, tomato,
garden pickle, roasted garlic aioli, house mustard + ketchup

comes with garden green salad or house-cut fries

substitute house-made vegan patty +\$1

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