

BLOCK ONE RESTAURANT

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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

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

Salmon Poke Bowl | 26

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

50th Parallel Estate 2021 Rosé

Seared Albacore Tuna "Niçoise" | 28

nori dusted tuna, green beans, baby potatoes, mizuna, sesame ginger dressing, black garlic + olive aioli, gem tomatoes, soft-boiled egg, yuzu-dashi foam

50th Parallel Estate 2020 Chardonnay

Falkland Farm Crispy Chicken Sandwich | 23

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

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