

# BLOCK ONE RESTAURANT

## S M A L L P L A T E S

### Argentinian Prawn 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

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

*50th Parallel Estate 2019 Pinot Noir*

### Heirloom Tomatoes 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

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

*50th Parallel Estate 2019 Chardonnay*

### Glamour Farming™ Salad 14 | 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*

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### Korean-Style Duck Wings | 18

gochujang, aioli, garlic chips, scallion, sesame

*50th Parallel Estate 2019 Gewürztraminer*

### Pan-Seared Digby 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

### 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 Gewürztraminer*

### Wild Salmon Poke Bowl | 26

miso-broiled belly, wakame, sushi rice, nori, yuzu ponzu, fresh ginger, edamame, pineapple, radish, cilantro, tenkasu

*50th Parallel Estate 2020 Rosé*

### Pan-Seared Halibut | 28

sunflower romesco, ricotta gnocchi, garden vegetables, arugula pistou, Grana Padano

*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

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 frites*

*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

### Local Cheese Board | 24

### 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

mozzarella di bufala, roma tomatoes, basil, black garlic balsamic glaze

### The Forager's Pizza | 25

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