

BLOCK ONE RESTAURANT

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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, 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

Karaage Tofu Bowl | 22

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

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

50th Parallel Estate 2020 Gewürztraminer

Yarrow Meadows Duck Leg Confit | 25

honey-roasted organic baby carrots, pickled shallot, frisée, mustard greens, citrus-soy vinaigrette, orange, fresh truffle

50th Parallel Estate 2020 Riesling

Pan-Seared Sablefish | 28

sunflower romesco, ricotta gnocchi, broccolini, arugula pistou, Grana Padano

50th Parallel Estate 2019 Chardonnay

Falkland Farm Crispy Chicken Sandwich | 20

herbed brioche, sun-dried tomato + espelette mayo, arugula, celeriac, apple

comes with garden green salad or house-cut frites

50th Parallel Estate 2020 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

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