

## APPETIZERS

### Cioppino | 20

pan-seared sablefish, mussels, and prawns, white wine + garden tomato broth, saffron infused fennel, fresh baguette

*main course +\$12*

*50th Parallel Estate 2019 Rosé*

### Beets + Tanto Latte Burrata | 17

Unearthed organic baby beets, burrata, estate verjus, juniper, sorrel

*50th Parallel Estate 2019 Riesling*

### Mushrooms on Toast | 18

roasted wild mushrooms, champagne cheddar custard, crispy pickled shallots, aged sherry vinegar

*50th Parallel Estate 2018 Pinot Noir*

### Dungeness Crabcakes | 24

celeriac + apple slaw, apple gel, tarragon tartar sauce, celeriac crisp, radish sprouts

*50th Parallel Estate 2018 Chardonnay*

### Crispy Duck Wings | 18

togarashi-spiced honey garlic, miso + yuzu aioli, scallions, sesame seeds

*50th Parallel Estate 2019 Gewürztraminer*

### Pan-Seared Digby Scallops | 22

spice-crusting Wild Moon pork belly, corn foam, pickled fennel, radish, cilantro, chili oil

*50th Parallel Estate 2019 Pinot Gris*

### Cache Creek Beef Tartare | 20

pickled mustard seeds, smoked marrow aioli, yolk gel, puffed tendon, arugula, rye crisps

*50th Parallel Estate 2018 Unparalleled Pinot Noir*

### Local Charcuterie Board | 27

chef's selection of cheeses and cured meats, garden pickles, seasonal mostarda, pinot noir-braised figs, Arlo's honey, herbed oat crackers

*50th Parallel Estate 2017 Blanc de Noir*

## SMALL BITES

### Warm Marinated Olives | 14

beetroot hummus, micro greens, crispy shallots

### Truffle Frites | 12

house-cut triple cooked frites, truffle, parmesan, fresh herbs, roasted garlic aioli

### House-Made Breads | 10

whipped chicken butter, thyme, crispy skin

### Side Glamour Farming™ Salad | 12

farro, roasted beets, goat's cheese, cranberries, mixed greens, parsnip chips, pear, squash purée, honey-balsamic vinaigrette