

APPETIZERS

Cioppino | 20

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

main course +\$12

50th Parallel Estate 2019 Rosé

Albacore Tuna Tataki | 19

yuzu ponzu vinaigrette, grapefruit segments, meyer lemon kōsho, radish, cilantro, fried garlic furikake

50th Parallel Estate 2019 Riesling

Heirloom Tomato Salad | 18

whipped Carmelis' chèvre, Serrano ham, grilled stone fruit, tarragon vinaigrette, pickled shallots, tomato water gel, baguette crisp, fresh basil

50th Parallel Estate 2019 Pinot Gris

Dungeness Crabcakes | 24

shiso leaf tartar sauce, smashed avocado, chili oil, arugula

50th Parallel Estate 2018 Chardonnay

Chicken Wings | 18

Korean-style, salt + pepper or honey-garlic togarashi

Cache Creek Beef Tartare | 20

pickled mustard seeds, marrow aioli, truffled yolk gel, puffed tendon, arugula, wild rice crisps

Local Charcuterie Board | 27

chef's selection of cheeses and cured meats, garden pickles, seasonal mostarda, Estate Pinot Noir braised figs, Arlo's honey, herbed oat crackers

FROM THE FORNO

Margherita Pizza | 22

tomato sauce, local burrata, gem tomatoes, basil, black garlic balsamic glaze

The Forager's Pizza | 24

wild mushrooms, arugula + basil pistou, Carmelis' chèvre, confit garlic, arugula, chanterelle aioli

Wild Moon Pulled Pork Pizza | 25

caramelized onions, quark sauce, stone fruit, fresno chiles, provolone, BBQ drizzle

Little Qualicum Blue Cheese +\$3

Forno-Roasted Broccolini | 13

za'atar spiced, tahini dressing

Warm Marinated Olives | 12

herbed oat crackers

Freshly Baked Focaccia Bread | 10

gem tomatoes, herbs