

## SMALL PLATES

### Estate Sunchoke Soup | 14 (GF) (V)

fresh black truffle, micro herbs, sunchoke chips

*50th Parallel Estate 2019 Rosé*

### Charcoal BBQ Unearthed

#### Organic Baby Carrots | 17 (GF) (V)

harissa vinaigrette, labneh, puffed grain dukkah, fermented honey, pomegranate, cilantro

*50th Parallel Estate 2019 Riesling*

### Mushrooms on Toast | 18 (V)

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

*50th Parallel Estate 2018 Pinot Noir*

### Dungeness Crabcakes | 24 (GF)

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

*50th Parallel Estate 2019 Chardonnay*

### Glamour Farming™ Salad 12 | 18 (V)

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

*jumbo prawns or grilled chicken +\$7 avocado +\$4*

*2019 Glamour Farming Pétillant*

### Crispy Duck Wings | 18

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

*50th Parallel Estate 2019 Gewürztraminer*

### Pan-Seared Digby Scallops | 22 (GF)

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*

## TO SHARE

### Warm Marinated Olives | 14 (V)

beetroot hummus, micro greens, crispy shallots, herbed oat crackers

### Truffle Frites | 12 (GF) (V)

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

### House-Made Breads | 10 (V)

seasonal compound butters

### Kusshi Oysters by the 1/2 Dozen | 22 (GF) (V)

red wine + shallot mignonette

### Local Cheese Board | 22 (V)

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

### Local Cheese + 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