

BLOCK ONE

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-crusted 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



ocean wise A SUSTAINABLE CHOICE

ENTRÉES

Miso-Mustard Glazed King Oyster Mushroom | 32

farro verde, yuzu ponzu, vegan fritters, bok choy, burnt scallion shoyu, wasabi-edamame puree, nori-dusted rice paper crisp

50th Parallel Estate 2019 Riesling

Truffled Potato Gnocchi | 34

parmesan + sage foam, chives, roasted wild mushrooms, fresh truffle, sunchoke chips

junbo prawns +\$7

50th Parallel Estate 2019 Pinot Gris

Pan-Roasted Sablefish | 37

sidestripe shrimp agnolotti, Tokyo turnips, baby bok choy, seaweed butter sauce

50th Parallel Estate 2018 Chardonnay

Roasted Sterling Springs Chicken Breast | 34

gnocchi, braised leek, roasted sunchoke, kale, quince purée, honey + thyme jus

50th Parallel Estate 2019 Gewürztraminer

Peace Country Braised Lamb Ragù | 35

pappardelle, Tanto Latte ricotta, ras el hanout, lemon zest, arugula, Grana Padano

50th Parallel Estate 2018 Pinot Noir

Charcoal-Grilled Brant Lake Wagyu Flat-Iron | 45

yuzu kōsho + miso marinade, red shiso rösti, braised shiitake, charred broccolini, soy caramel, garlic chips

50th Parallel Estate 2018 Unparalleled Pinot 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

EXECUTIVE CHEF KAI KOROLL

