

# BLOCK ONE

## APPETIZERS

### Seasonal Soup | 10

inspired by our culinary garden

### Heirloom Tomatoes + Tanto Latte Burrata | 17

garden tomatoes, local burrata, basil, aged balsamic  
olive oil, parmesan, brioche crouton

*Suggested Pairing: 50th Parallel Estate 2018 Pinot Gris*

### Forno-Roasted Asparagus | 18

local asparagus, 64 degree egg, Serrano ham  
champagne cheddar custard, rye crumble, aged sherry vinegar

*Suggested Pairing: 50th Parallel Estate 2018 Riesling*

### Dungeness Crabcakes | 24

shiso tartar sauce, avocado, chili oil, squid ink tapioca cracker

*Suggested Pairing: 50th Parallel Estate 2017 Chardonnay*

### Korean-Style Chicken Wings | 18

gochujang, shio koji aioli, scallions, cilantro, sesame

*Suggested Pairing: 50th Parallel Estate 2017 Gewürztraminer*

### Local Organic Mozzarella Stuffed Arancini | 17

parmesan, basil oil, black garlic balsamic, pine nuts, romesco sauce

*Suggested Pairing: 50th Parallel Estate 2016 Pinot Noir*

### Cache Creek Beef Tartare | 20

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

*Suggested Pairing: 50th Parallel Estate 2016 Pinot Noir*

### Local Charcuterie Board | 27

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

*Suggested Pairing: 50th Parallel Estate 2018 Rosé*

*18% gratuity applies for groups of 8 or more*

## ENTRÉES

### Tanto Latte Ricotta Gnudi | 32

oven-dried tomatoes, spring garlic, asparagus, grana padano  
basil pistou, tomato jus, balsamic pearls

*Suggested Pairing: 50th Parallel Estate 2018 Pinot Gris*

### Haida Gwaii Halibut | 36

asparagus veloute, lardo, lemon + thyme roasted new potatoes, nasturtium  
morels, crème fraiche, parmesan foam

*Suggested Pairing: 50th Parallel Estate 2017 Chardonnay*

### Sterling Springs Chicken Breast | 34

Israeli couscous, charred broccolini, harissa butter, minted yoghurt, spiced honey glaze

*Suggested Pairing: 50th Parallel Estate 2017 Gewürztraminer*

### Duo of Peace Country Lamb | 42

honey + chermoula BBQ rib, za'atar spiced chop, popcorn grits, roasted carrots  
lemon + sumac marinated red onion, spinach puree, cilantro, crispy gremolata

*Suggested Pairing: 50th Parallel Estate 2016 Pinot Noir*

### Two Rivers 'AAA' Ribeye | 48

forno-roasted tomatoes, cauliflower puree  
cauliflower + chickpea panisse, spring garlic aioli, cress, chimichurri

*Suggested Pairing: 50th Parallel Estate 2015 Unparalleled Pinot Noir*

## FROM THE FORNO

### Margherita Pizza | 20

garden tomato sauce, local organic mozzarella, basil

### Seasonal Pizza | 24

local meats, cheeses, and produce from our garden

### Forno-Roasted Broccolini | 12

black garlic balsamic, shaved parmesan, estate walnuts

### Warm Marinated Olives | 10

herbed oat crackers, house-made hummus



**ocean wise**. A SUSTAINABLE CHOICE

EXECUTIVE CHEF KAI KOROLL  
SOUS CHEF CHRISTIAN SCOTT

