

BLOCK ONE

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

50th Parallel Estate 2019 Gewürztraminer

Cache Creek Beef Tartare | 20

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

50th Parallel Estate 2017 Pinot Noir

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

50th Parallel Estate 2019 Rosé

Warm Marinated Olives | 14

carrot hummus, crispy bits, micro greens, herbed oat crackers

Freshly Baked Focaccia Bread | 10

gem tomatoes, herbs



ocean wise A SUSTAINABLE CHOICE

ENTRÉES

Seasonal Vegan Feature | 32

featuring produce from our on-site culinary garden and our local farm partners

50th Parallel Estate 2019 Pinot Gris

Hadia Gwaii Halibut | 38

quinoa, corn + scallion cake, chanterelles, swiss chard, apricot agrodolce, bacon foam

50th Parallel Estate 2018 Chardonnay

Citrus-Cured Wild Salmon | 35

roasted fennel, rye crumble, crème fraîche, grapefruit, fennel pollen beurre blanc

50th Parallel Estate 2019 Rosé

Pappardelle | 28

sun gold tomato + olive oil emulsion, fresh basil, Grana Padano

roasted Wild Moon pork belly +\$12

50th Parallel Estate 2019 Pinot Gris

Sterling Springs Chicken | 34

roasted tomatoes + tomatillos, mole rojo, fried polenta, cotija cheese, cilantro crème, blistered green beans

50th Parallel Estate 2019 Gewürztraminer

Two Rivers 'AAA' Beef Ribeye | 50 Tenderloin | 45

forno-roasted broccolini, patty pans, cheese and chive croquettes, wild mushroom aioli, chimichurri

garlic prawns +\$8 | blue cheese butter +\$5 | Pinot Noir demi glace +\$4

50th Parallel Estate 2016 Unparalleled Pinot Noir

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

EXECUTIVE CHEF KAI KOROLL

SOUS CHEF SARAH MAW

