

BLOCK ONE

APPETIZERS

Seasonal Soup | 10

inspired by our culinary garden

Grilled Stone Fruit + Tanto Latte Burrata | 17

shaved serrano ham, pistachios, brioche, tomato water, basil oil

Suggested Pairing: 50th Parallel Estate 2016 Pinot Gris

Scallop + Sidestripe Shrimp Ceviche | 20

lime, celery + jalapeno gel, radish, cilantro, chili threads
fresh tortilla chips, yuzu kosho, mint oil

Suggested Pairing: 50th Parallel Estate 2018 Riesling

Dungeness Crabcakes | 24

green apple slaw, radish sprouts, quinoa crisp
shoyu-cured salmon roe, buttermilk, nasturtium oil

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

Wild Moon Pork Belly + Scallops | 22

corn foam, pickled fennel, cilantro, fennel pollen, chorizo oil

Suggested Pairing: 50th Parallel Estate 2016 Pinot Gris

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
pinot noir-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

Garden Pappardelle | 28

sun gold tomato + parmesan oil emulsion, purple basil, semi-dried tomatoes, grana padano

add roasted Wild Moon pork belly + \$10

Suggested Pairing: 50th Parallel Estate 2016 Pinot Gris

Pan-Seared Wild Salmon | 35

miso-mustard glaze, farro verde, shiso, yuzu, charred baby bok choy
dashi-braised daikon, wasabi-edamame puree

Suggested Pairing: 50th Parallel Estate 2016 Pinot Noir

Haida Gwaii Halibut | 37

popcorn grits, roasted corn, black garlic + allium ash emulsion
swiss chard, chanterelles, apricot + hazelnut vinaigrette

Suggested Pairing: 50th Parallel Estate 2017 Chardonnay

Sterling Springs Chicken Breast | 34

confit leg, crispy skin, herbed buckwheat, romanesco, carrot puree
honey-thyme jus, Noble Tonic XO

Suggested Pairing: 50th Parallel Estate 2017 Gewürztraminer

Forno-Fired Two Rivers 'AAA' Beef

Tenderloin | 42 Ribeye | 48

roasted tomatoes, patty pans, cauliflower puree
cauliflower + chickpea panisse, roasted garlic aioli, chimichurri

add blue cheese butter +\$3, green peppercorn demi +\$5, garlic prawns +\$7

Suggested Pairing: 50th Parallel Estate 2016 Unparalleled Pinot Noir

FROM THE FORNO

Margherita Pizza | 22

garden tomato sauce, local organic mozzarella, basil

Seasonal Pizza | 25

local meats, cheeses, and produce from our garden

Forno-Roasted Broccolini | 12

gomae style with ginger and sesame

Warm Marinated Olives | 10

herbed oat crackers, sun-dried tomato tapenade

EXECUTIVE CHEF KAI KOROLL SOUS CHEF CHRISTIAN SCOTT