

BLOCK ONE

APPETIZERS

Seasonal Soup | 10

from our culinary garden

Roasted Beet Salad | 15

local ricotta, goat's cheese, arugula, charred orange vinaigrette

Suggested Pairing: 50th Parallel Estate 2017 Pinot Gris

Roasted Wild Mushrooms | 17

thyme, truffle Gouda custard, fried shallots
house-made sourdough, micro greens, noble tonic xo

Suggested Pairing: 50th Parallel Estate 2017 Riesling

Crispy Duck Wings | 18

yuzu-ginger glaze, green onion, sesame seeds, black garlic aioli

Suggested Pairing: 50th Parallel Estate 2016 Gewurtztraminer

Dungeness Crabcakes | 24

local apple and celeriac slaw, celeriac chip, tartar sauce, tarragon oil

Suggested Pairing: 50th Parallel Estate 2017 Pinot Gris

Brant Lake Wagyu Beef Tartare | 20

marrow aioli, puffed grains, egg yolk gel, pickled pearl onion, arugula

Suggested Pairing: 50th Parallel Estate 2015 Pinot Noir

Pan-Seared Digby Scallops | 22

miso-glazed pork belly, butternut squash puree
pickled garden kabocha, spiced apple foam

Suggested Pairing: 50th Parallel Estate 2016 Gewurtztraminer

Local Charcuterie Board | 27

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


ocean wise. A SUSTAINABLE CHOICE

18% gratuity applies for groups of 8 or more

ENTRÉES

Wild Mushroom Risotto | 30

locally foraged mushrooms, celeriac foam, shaved truffle

Suggested Pairing: 50th Parallel Estate 2017 Riesling

Miso-Glazed Sablefish | 36

forbidden rice, sidestripe dumpling, braised daikon, edamame, cilantro, yuzu gel, dashi broth

Suggested Pairing: 50th Parallel Estate 2017 Pinot Gris

Sterling Springs Chicken Presse | 32

squash gnocchi, brussels sprout leaves, sunchoke chip, aged sherry vinegar, natural jus

Suggested Pairing: 50th Parallel Estate 2016 Gewurtztraminer

Peace Country Lamb Saddle | 42

barley, carrot, salt-baked celeriac, braised leek, dukkah, lamb jus

Suggested Pairing: 50th Parallel Estate 2015 Pinot Noir

House-made Pappardelle | 32

wild boar ragout, cured egg yolk, mustard seeds, sage, kale, grana padano

Suggested Pairing: 50th Parallel Estate 2015 Pinot Noir

Cache Creek Beef Tenderloin | 45

leek ash, beets, herb purée, buckwheat, smoked marrow, pinot noir demi glacé

Suggested Pairing: 50th Parallel Estate 2015 Unparalleled Pinot Noir

SMALL BITES

Forno-Roasted Brussels Sprouts | 10

Wild Moon bacon, pearl onions, aged balsamic

Duck Fat Frites | 8

thyme, parmesan, truffle aioli

Popcorn | 4

butter + Vancouver Island flake sea salt

Warm Olives + Bread | 8

marinated olives, various house-made breads, tomato jam

EXECUTIVE CHEF KAI KOROLL
SOUS CHEF CHRISTIAN SCOTT

