

# BLOCK ONE

## APPETIZERS

### Celeriac Soup | 10

parmesan gougère, truffled celeriac foam

### Textures of Okanagan Beet | 15

Carmelis' goat cheese, leek ash, arugula, blood orange vinaigrette

*Suggested Pairing: 50th Parallel Estate 2018 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 2017 Gewurtztraminer*

### Dungeness Crabcakes | 24

celeriac and apple slaw, tartar sauce

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

### Cache Creek Beef Tartare | 20

yolk gel, marrow aioli, pickled mustard seeds, micro arugula, crostini

*Suggested Pairing: 50th Parallel Estate 2016 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 2017 Gewurtztraminer*

### Local Charcuterie Board | 27

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

*Suggested Pairing: 50th Parallel Estate 2018 Rosé*

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

## ENTRÉES

### Moroccan Spiced Butternut Squash Gnocchi | 30

ras el hanout, labneh, pomegranate, hazelnut crumble, cilantro

*Suggested Pairing: 50th Parallel Estate 2017 Riesling*

### Crispy Steelhead Trout | 34

confit fingerling potato, caramelized fennel, cherry tomato, beurre blanc, tarragon oil, trout roe

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

### Sterling Springs Chicken Presse | 32

herbed gnocchi, glazed baby carrot, sunchoke chip, aged sherry vinegar, natural jus

*Suggested Pairing: 50th Parallel Estate 2017 Gewurtztraminer*

### Peace Country Lamb Meatball Pappardelle | 36

, forno-roasted tomato sauce, mascarpone, parmesan frico, yuzu kosho gremolata

*Suggested Pairing: 50th Parallel Estate 2016 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

### Half Dozen Kusshi Oysters | 18

mignonette

### Hand-cut Frites | 8

roasted garlic aioli, house ketchup

### Popcorn | 4

truffle oil, Vancouver Island flake sea salt

### Warm Olives + Bread | 8

marinated olives, various house-made breads, tomato jam



**ocean wise.** A SUSTAINABLE CHOICE

EXECUTIVE CHEF KAI KOROLL  
SOUS CHEF CHRISTIAN SCOTT

RESERVED