

BLOCK ONE

APPETIZERS

Cioppino | 20

pan-seared sablefish, mussels, and prawns, white wine + garden tomato broth, saffron infused fennel, fresh baguette
main course +\$12
50th Parallel Estate 2019 Rosé

Beets + Tanto Latte Burrata | 17

Unearthed organic baby beets, burrata, estate verjus, juniper, sorrel
50th Parallel Estate 2019 Riesling

Mushrooms on Toast | 18

roasted wild mushrooms, champagne cheddar custard, crispy pickled shallots, aged sherry vinegar
50th Parallel Estate 2018 Pinot Noir

Dungeness Crabcakes | 24

celeriac + apple slaw, apple gel, tarragon tartar sauce, celeriac crisp, radish sprouts
50th Parallel Estate 2018 Chardonnay

Crispy Duck Wings | 18

togarashi-spiced honey garlic, miso + yuzu aioli, scallions, sesame seeds
50th Parallel Estate 2019 Gewürztraminer

Pan-Seared Digby Scallops | 22

spice-crust Wild Moon pork belly, corn foam, pickled fennel, radish, cilantro, chili oil
50th Parallel Estate 2019 Pinot Gris

Cache Creek Beef Tartare | 20

pickled mustard seeds, smoked marrow aioli, yolk gel, puffed tendon, arugula, rye crisps
50th Parallel Estate 2018 Unparalleled 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
50th Parallel Estate 2017 Blanc de Noir

ENTRÉES

Crispy Duck Leg Confit | 24

honey-roasted baby carrot, pickled shallot, frisée, mustard greens, citrus-soy vinaigrette, orange, fresh truffle
50th Parallel Estate 2018 Pinot Noir

Mac + Cheese | 18

local cheeses, grana padano, crispy pancetta, chive, fresh herb salad
lobster tail +\$19
50th Parallel Estate 2018 Chardonnay

Glamour Farming Salad™ | 18

farro, roasted beets, goat's cheese, cranberries, mixed greens, parsnip chips, pear, squash purée, honey-balsamic vinaigrette
junbo prawns or grilled chicken +7 | add avocado +\$4
50th Parallel Estate 2019 Glamour Farming Pétillant

Sterling Springs Crispy Chicken Sandwich | 20

herbed brioche, sundried tomato + espelette chili mayo, arugula, celeriac, apple
50th Parallel Estate 2019 Gewürztraminer

Brant Lake Wagyu Beef Burger | 22

milk bun, aged gouda, bacon, frizzled onions, shredded lettuce, tomato, garden pickle, roasted garlic aioli, house mustard + ketchup
substitute house-made vegan patty +\$1
50th Parallel Estate 2018 Unparalleled Pinot Noir

SMALL BITES

Warm Marinated Olives | 14

beetroot hummus, micro greens, crispy shallots

Truffle Frites | 12

house-cut triple cooked frites, truffle, parmesan, fresh herbs, roasted garlic aioli

House-Made Breads | 10

whipped chicken butter, thyme, crispy skin

Side Glamour Farming Salad™ | 12

farro, roasted beets, goat's cheese, cranberries, mixed greens, parsnip chips, pear, squash purée, honey-balsamic vinaigrette

EXECUTIVE CHEF KAI KOROLL