

BLOCK ONE

APPETIZERS

Seasonal Soup | 10

inspired by our culinary garden

Heirloom Tomatoes + Tanto Latte Burrata | 17

garden tomatoes, local burrata, basil, aged balsamic olive oil, parmesan, brioche crouton

Suggested Pairing: 50th Parallel Estate 2018 Pinot Gris

Forno-Roasted Asparagus | 18

local asparagus, 64 degree egg, Serrano ham champagne cheddar custard, rye crumble, aged sherry vinegar

Suggested Pairing: 50th Parallel Estate 2018 Riesling

Dungeness Crabcakes | 24

shiso tartar sauce, avocado, chili oil, squid ink tapioca cracker

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

Local Organic Mozzarella Stuffed Arancini | 17

parmesan, basil oil, black garlic balsamic, pine nuts, romesco sauce

Suggested Pairing: 50th Parallel Estate 2016 Pinot Noir

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 port-braised figs, Arlo's honey, herbed oat crackers

Suggested Pairing: 50th Parallel Estate 2018 Rosé



OCEAN WISE A SUSTAINABLE CHOICE

18% gratuity applies for groups of 8 or more

ENTRÉES

Seafood Risotto | 24

halibut, spot prawns, mussels, bisque foam, tarragon

Suggested Pairing: 50th Parallel Estate 2018 Riesling

Mac and Cheese | 18

five cheeses, Two Rivers chorizo, herb crumble, shaved fennel salad

add butter-poached lobster tail + \$15

Suggested Pairing: 50th Parallel Estate 2017 Gewürztraminer

Tuna Poke Bowl | 22

marinated tuna, avocado, edamame, cucumber, pineapple, radish fresh greens, ponzu, black rice, furikake, spicy miso mayo

Suggested Pairing: 50th Parallel Estate 2018 Pinot Gris

Glamour Farming Salad | 18

garden greens, strawberries, avocado, farro, chèvre, asparagus, golden beet puree radish, champagne tarragon vinaigrette

add chicken breast, halibut or sustainable prawns + \$7

Crispy Sterling Springs Chicken Sandwich | 20

brioche, carrot and cilantro slaw, spicy mayo, red onion, avocado choice of fries or salad, + \$2 for GF or lettuce bun, add bacon + \$2

Suggested pairing: 2017 Gewürztraminer

Brant Lake Wagyu Beef Burger | 22

charcoal bun, smoked gouda, bacon jam, frizzled onions, lettuce tomato, garden pickle, mayo, house ketchup, dijon

choice of fries or salad, GF or lettuce bun + \$2

Suggested Pairing: 50th Parallel Estate 2016 Pinot Noir

FROM THE FORNO

Margherita Pizza | 20

garden tomato sauce, local organic mozzarella, basil

Seasonal Pizza | 24

local meats, cheeses, and produce from our garden

Forno-Roasted Broccolini | 12

black garlic balsamic, shaved parmesan, estate walnuts

Warm Marinated Olives | 10

herbed oat crackers, house-made hummus

EXECUTIVE CHEF KAI KOROLL SOUS CHEF CHRISTIAN SCOTT

THE
FORK