

# BLOCK ONE

## APPETIZERS

### Cioppino | 20 🌱

pan-seared halibut, mussels, and prawns, white wine + garden tomato broth, saffron infused fennel, fresh baguette

*main course +\$12*

*50th Parallel Estate 2019 Rosé*

### Albacore Tuna Tataki | 19 🌱

yuzu ponzu vinaigrette, grapefruit segments, meyer lemon kōsho, radish, cilantro, fried garlic furikake

*50th Parallel Estate 2019 Riesling*

### Heirloom Tomato Salad | 18

whipped Carmelis' chèvre, Serrano ham, grilled stone fruit, tarragon vinaigrette, pickled shallots, tomato water gel, baguette crisp, fresh basil

*50th Parallel Estate 2019 Pinot Gris*

### Dungeness Crabcakes | 24 🌱

shiso leaf tartar sauce, smashed avocado, chili oil, arugula

*50th Parallel Estate 2018 Chardonnay*

### Chicken Wings | 18

Korean-style, salt + pepper or honey-garlic togarashi

*50th Parallel Estate 2019 Gewürztraminer*

### Cache Creek Beef Tartare | 20

pickled mustard seeds, marrow aioli, truffled yolk gel, puffed tendon, arugula, wild rice crisps

*50th Parallel Estate 2017 Pinot Noir*

### Local Charcuterie Board | 27

chef's selection of cheeses and cured meats, garden pickles, seasonal mostarda, Estate Pinot Noir braised figs, Arlo's honey, herbed oat crackers

*50th Parallel Estate 2019 Rosé*

### Warm Marinated Olives | 14

carrot hummus, crispy bits, micro greens, herbed oat crackers

### Freshly Baked Focaccia Bread | 10

gem tomatoes, herbs



**ocean wise.** A SUSTAINABLE CHOICE

## ENTRÉES

### Mac + Cheese | 18

local cheeses, grana padano, crispy pancetta, chive, fresh herb salad

*lobster tail +\$19*

*50th Parallel Estate 2018 Chardonnay*

### Seared Albacore Tuna "Niçoise" | 24 🌱

nori dusted, green beans, fingerling potatoes, mizuna, sesame-ginger dressing, black garlic + olive aioli, gem tomatoes, soft-boiled egg, yuzu-dashi foam

*50th Parallel Estate 2019 Riesling*

### Glamour Farming Salad | 18

Unearthed organic greens, pickled beets, shaved garden vegetables, strawberries, goat cheese, avocado, puffed wild rice, honey balsamic dressing

*jumbo prawns +\$7 | half size salad \$12*

*50th Parallel Estate 2019 Glamour Farming Pétillant*

### Sterling Springs Crispy Chicken Sandwich | 20

sesame brioche bun, gochujang glaze, cabbage + scallion slaw, cilantro, kimchi mayo, nam jim pickles

*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

*50th Parallel Estate 2017 Pinot Noir*

## FROM THE FORNO

### Margherita Pizza | 22

tomato sauce, local burrata, gem tomatoes, basil, black garlic balsamic glaze

### The Forager's Pizza | 24

wild mushrooms, arugula + basil pistou, Carmelis' chèvre, confit garlic, arugula, chanterelle aioli

### Wild Moon Pulled Pork Pizza | 25

caramelized onions, quark sauce, stone fruit, fresno chiles, provolone, BBQ drizzle

*Little Qualicum Blue Cheese +\$3*

### Forno-Roasted Broccolini | 13

za'atar spiced, tahini dressing

EXECUTIVE CHEF KAI KOROLL

SOUS CHEF SARAH MAW

FORNO