

BLOCK ONE

APPETIZERS

Seasonal Soup | 10

inspired by our culinary garden

Grilled Stone Fruit + Tanto Latte Burrata | 17

shaved serrano ham, pistachios, brioche, tomato water, basil oil

Suggested Pairing: 50th Parallel Estate 2016 Pinot Gris

Scallop + Sidestripe Shrimp Ceviche | 20

lime, celery + jalapeno gel, radish, cilantro, chili threads
fresh tortilla chips, yuzu kosho, mint oil

Suggested Pairing: 50th Parallel Estate 2018 Riesling

Dungeness Crabcakes | 24

green apple slaw, radish sprouts, quinoa crisp
shoyu-cured salmon roe, buttermilk, nasturtium oil

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

Wild Moon Pork Belly + Scallops | 22

corn foam, pickled fennel, cilantro, fennel pollen, chorizo oil

Suggested Pairing: 50th Parallel Estate 2016 Pinot Gris

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
pinot noir-braised figs, Arlo's honey, herbed oat crackers

Suggested Pairing: 50th Parallel Estate 2018 Rosé



18% gratuity applies for groups of 8 or more

ENTRÉES

Forno-Fired Halibut Tacos | 24

warm flour tortillas, mango + jalapeno salsa, roasted corn, pickled watermelon rind
smoked chili aioli, chili-lime dusted tortilla chips, guacamole

sub lettuce wraps + \$2

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 2016 Pinot Gris

Glamour Farming Salad | 18

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

add chicken breast, wild salmon 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

brioche bun, smoked gouda, bacon jam, frizzled onions, lettuce, tomato
garden pickle, grainy mustard mayo, house ketchup

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

Suggested Pairing: 50th Parallel Estate 2016 Pinot Noir

FROM THE FORNO

Margherita Pizza | 22

garden tomato sauce, local organic mozzarella, basil

Seasonal Pizza | 25

local meats, cheeses, and produce from our garden

Forno-Roasted Broccolini | 12

gomae style with ginger and sesame

Warm Marinated Olives | 10

herbed oat crackers, sun-dried tomato tapenade

EXECUTIVE CHEF KAI KOROLL SOUS CHEF CHRISTIAN SCOTT

FROM THE FORNO