

BLOCK ONE

APPETIZERS

Seasonal Soup | 10

from our culinary garden

Roasted Beet Salad | 15

local ricotta, goat's cheese, arugula, charred orange vinaigrette

Suggested Pairing: 50th Parallel Estate 2017 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 2016 Gewurtztraminer

Dungeness Crabcakes | 24

local apple and celeriac slaw, celeriac chip, tartar sauce, tarragon oil

Suggested Pairing: 50th Parallel Estate 2017 Pinot Gris

Brant Lake Wagyu Beef Tartare | 20

marrow aioli, puffed grains, egg yolk gel, pickled pearl onion, arugula

Suggested Pairing: 50th Parallel Estate 2015 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 2016 Gewurtztraminer

Local Charcuterie Board | 27

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



ocean wise. A SUSTAINABLE CHOICE

18% gratuity applies for groups of 8 or more

ENTRÉES

Seafood Risotto | 24

sidestripe shrimp, halibut, mussels, tarragon

Suggested Pairing: 50th Parallel Estate 2017 Riesling

"Mac and Cheese" | 18

orecchiette, local cheeses, frisee, parmesan foam, truffle vinaigrette

add butter-poached lobster tail + \$15

Suggested Pairing: 50th Parallel Estate 2017 Pinot Gris

Glamour Farming™ Power Bowl | 18

red quinoa, carrots, beets, spinach, spiced chickpeas, roasted corn, avocado, salsa verde

add grilled chicken or sustainable prawns + \$7

Suggested Pairing: 50th Parallel Estate 2017 Pinot Gris

Crispy Sterling Springs Chicken Sandwich | 20

aged gouda, focaccia, napa cabbage slaw, preserved lemon + thyme aioli

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

Suggested Pairing: 50th Parallel Estate 2016 Gewurtztraminer

Brant Lake Wagyu Beef Burger | 22

brioche, butter lettuce, tomato, pickle, bacon jam

dijon, smoked gouda, ketchup, marrow aioli, onion ring

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

Suggested Pairing: 50th Parallel Estate 2015 Pinot Noir

SMALL BITES

Forno-Roasted Brussels Sprouts | 10

Wild Moon bacon, pearl onions, aged balsamic

Duck Fat Frites | 8

thyme, parmesan, truffle aioli

Popcorn | 4

butter + Vancouver Island flake sea salt

Warm Olives + Bread | 8

marinated olives, various house-made breads, tomato jam

EXECUTIVE CHEF KAI KOROLL

SOUS CHEF CHRISTIAN SCOTT

THE
COMMON