

BLOCK ONE

APPETIZERS

Celeriac Soup | 10

parmesan gougère, truffled celeriac foam

Textures of Okanagan Beet | 15

Carmelis' goat cheese, leek ash, arugula, blood orange vinaigrette

Suggested Pairing: 50th Parallel Estate 2018 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 2017 Gewurtztraminer

Dungeness Crabcakes | 24

celeriac and apple slaw, tartar sauce

Suggested Pairing: 50th Parallel Estate 2018 Pinot Gris

Cache Creek Beef Tartare | 20

yolk gel, marrow aioli, pickled mustard seeds, micro arugula, crostini

Suggested Pairing: 50th Parallel Estate 2016 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 2017 Gewurtztraminer

Local Charcuterie Board | 27

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

sidestripe shrimp, halibut, mussels, tarragon

Suggested Pairing: 50th Parallel Estate 2017 Riesling

Mac and Cheese | 18

elbow pasta, local cheeses, Two Rivers chorizo, shaved fennel salad

add butter-poached lobster tail + \$15

Suggested Pairing: 50th Parallel Estate 2018 Pinot Gris

Beetroot Poké Bowl | 18

marinated beets, avocado, Napa cabbage, edamame, cucumber, pineapple

radish, quinoa, spicy miso mayo, furikake

add seared tuna + \$7

Suggested Pairing: 50th Parallel Estate 2018 Pinot Gris

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 gewurtztraminer

Brant Lake Wagyu Beef Burger | 22

brioche, butter lettuce, tomato, pickle, bacon jam

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

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

Suggested Pairing: 50th Parallel Estate 2016 Pinot Noir

SMALL BITES

Half Dozen Kusshi Oysters | 18

mignonette

Hand-cut Frites | 8

roasted garlic aioli, house ketchup

Popcorn | 4

truffle oil, 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