

# BLOCK ONE RESTAURANT

## S M A L L P L A T E S

### Estate Sunchoke Soup | 14

fresh black truffle, micro herbs, sunchoke chips

*50th Parallel Estate 2019 Rosé*

### Charcoal BBQ Unearthed Organic Baby Carrots | 17

harissa vinaigrette, labneh, puffed grain dukkah, fermented honey, pomegranate, cilantro

*50th Parallel Estate 2019 Riesling*

### Mushrooms on Toast | 18

roasted wild mushrooms, champagne cheddar custard, crispy pickled shallots, aged sherry vinegar

*50th Parallel Estate 2018 Pinot Noir*

### Dungeness Crabcakes | 24

celeriac + apple slaw, apple gel, tarragon tartar sauce, celeriac crisp, radish sprouts

*50th Parallel Estate 2019 Chardonnay*

### Glamour Farming™ Salad | 12 | 18

farro, roasted beets, goat's cheese, cranberries, mixed greens, parsnip chips, pear, squash purée, honey-balsamic vinaigrette

*jumbo prawns or grilled chicken +\$7  
avocado +\$4*

*2019 Glamour Farming Pétillant*

### Crispy Duck Wings | 18

togarashi-spiced honey garlic, scallions, miso + yuzu aioli, sesame seeds

*50th Parallel Estate 2019 Gewürztraminer*

### Pan-Seared Digby Scallops | 22

spice-crusting Wild Moon pork belly, corn foam, pickled fennel, radish, cilantro, chili oil

*50th Parallel Estate 2019 Pinot Gris*

### Cache Creek Beef Tartare | 20

pickled mustard seeds, smoked marrow aioli, yolk gel, puffed tendon, arugula, rye crisps

*50th Parallel Estate 2018  
Unparalleled Pinot Noir*

## MAINS

### Karaage Tofu Bowl | 20

gochujang vinaigrette, kale gomae, black rice, radish, kimchi mayo, house pickles, edamamé, cilantro  
*63° egg + \$3 | braised pork belly + \$8*

*50th Parallel Estate 2019 Pinot Gris*

### Pan-Seared Pacific Lingcod | 24

braised greens, confit garlic, lardon, white bean purée, dill, n'duja + shallot 'XO' sauce

*50th Parallel Estate 2019 Riesling*

### Crispy Duck Leg Confit | 24

honey-roasted baby carrot, pickled shallot, frisée, mustard greens, citrus-soy vinaigrette, orange, fresh truffle

*50th Parallel Estate 2018 Pinot Noir*

### Sterling Springs Crispy Chicken Sandwich | 20

herbed brioche, sundried tomato + espelette chili aioli, arugula, celeriac, apple

*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  
*substitute house-made vegan patty +\$1*

*50th Parallel Estate 2018 Unparalleled Pinot Noir*

## TO SHARE

### Warm Marinated Olives | 14

beetroot hummus, micro greens, crispy shallots, herbed oat crackers

### Truffle Frites | 12

house-cut triple cooked frites, truffle, parmesan, fresh herbs, roasted garlic aioli

### House-Made Breads | 10

seasonal compound butters

### Kusshi Oysters by the 1/2 Dozen | 22

red wine + shallot mignonette

### Local Cheese Board | 22

chef's selection of cheeses, garden pickles, seasonal mostarda, Pinot noir-braised figs, Arlo's honey, herbed oat crackers

### Local Cheese + 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

EXECUTIVE CHEF KAI KOROLL



Gluten-Free



Vegetarian



ocean wise. A SUSTAINABLE CHOICE