

BLOCK ONE

SMALL PLATES

Garden Tomato Panzanella | 21

burrata, basil, mint, arugula, focaccia, balsamic, extra virgin olive oil, Vancouver Island flake salt

50th Parallel Estate 2020 Pinot Gris

Albacore Crudo | 22

yuzu kōsho, white shoyu, fresno chilli, cilantro, sea asparagus, daikon, furikake, garlic chips

50th Parallel Estate 2020 Riesling

Argentinian Prawn Aguachile | 22

habanero + lime leche de tigre, aji amarillo, radish, avocado, cucumber, cilantro, red onion, serrano chilli, fresh tortilla chips

50th Parallel Estate 2020 Pinot Gris

Dungeness Crabcakes | 26

ikura, shiso leaf tartar sauce, chilli oil, radish sprouts, cilantro, squid ink tapioca crisp

50th Parallel Estate 2020 Chardonnay

Glamour Farming™ Salad 15 | 22

Unearthed organic greens, lemon herb vinaigrette, quinoa, pickled golden beets, marinated summer squash, shaved asparagus, goat cheese, strawberries, puffed wild rice

jumbo prawns +\$12 / avocado +\$4

2020 Glamour Farming Pétillant

Korean-Style Duck Wings | 20

gochujang, black garlic aioli, garlic chips, scallion, sesame

50th Parallel Estate 2021 Gewürztraminer

Pan-Seared Scallops | 25

sweet corn foam, pickled fennel, house 'xo' sauce, leek ash, radish, cilantro

50th Parallel Estate 2020 Chardonnay

Haskap BBQ Glazed Lamb Ribs | 25

popcorn grits, lemon + sumac pickled red onion, scallion, crispy bits

50th Parallel Estate 2020 Profile Pinot Noir

Grass-Fed Beef Tartare | 22

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

50th Parallel Estate 2020 Pinot Noir



Gluten-Free



Vegetarian



OCEAN
WISE

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TO SHARE

Warm Marinated Olives | 14

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

Kusshi Oysters by the 1/2 Dozen | 22

red wine + shallot mignonette, fresh horseradish, lemon
the consumption of RAW oysters poses an increased risk of food borne illness

Local Cheese Board | 24

Local Cheese + Charcuterie Board | 29

Chef's selection of cheeses and cured meats,
garden pickles, seasonal mostarda, olives, Pinot Noir braised
figs, Arlo's honey, herbed oat crackers, fresh fruit

Fresh Forno-Baked Focaccia | 13

extra virgin olive oil, garden herbs, fresh tomato dip

Margherita Pizza | 24

mozzarella di bufala, roma tomatoes, fresh basil,
black garlic balsamic glaze

Forager Pizza | 26

local wild + cultivated mushrooms, roasted garlic,
white sauce, shallot, preserved tomato, fontina,
truffle oil, arugula, pickled wild things

Luau Pizza | 28

pulled sesame ginger Kunekune pork, pineapple, fresno,
red onion, spicy tomato sauce, cilantro, mozzarella



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