

BLOCK ONE RESTAURANT

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Mushrooms on Toast | 22

house sourdough, roasted wild + cultivated mushrooms, champagne cheddar custard, crispy pickled shallots, aged sherry vinegar

50th Parallel Estate 2020 Profile Pinot Noir

Fried Humboldt Squid | 22

fennel agrodolce, house xo sauce, saffron aioli, shaved fennel

50th Parallel Estate 2021 Pinot Gris

Dungeness Crabcakes | 26

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

50th Parallel Estate 2020 Chardonnay

Glamour Farming™

Salad 15 | 22

roasted squash, pickled beets, mixed greens, wild rice crisps, chèvre, cranberries, celeriac chips, pear, lemon herb balsamic

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

2021 Glamour Farming Pétillant

Duck Wings | 20

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

50th Parallel Estate 2021 Gewürztraminer

Pan-Seared Scallops | 25

roasted cauliflower, cauliflower purée, n'duja vinaigrette, pickled shallots, gremolata

50th Parallel Estate 2020 Chardonnay

Pan-Seared Hudson

Valley Foie Gras | 25

cassis gel, thyme, pickled mustard, brioche, tahini powder, micro celery, 5-spiced rosehip glaze

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

MAINS

Korean-Style Jackfruit "Shortrib" | 36

pineapple + gochujang glaze, crispy sesame rice cakes, charred broccolini, shiitake, miso carrot purée, soy caramel

50th Parallel Estate 2021 Gewürztraminer

Soy-Sake Marinated Sablefish | 45

organic golden beets, beetroot + soy emulsion, baby bok choy, kimchi dumpling, cilantro

50th Parallel Estate 2020 Chardonnay

Columbia River Steelhead | 40

smoked garlic beurre blanc, apple + potato salad, orange-braised fennel, pickled red cabbage puree, charred radicchio

50th Parallel Estate 2021 Pinot Gris

Yarrow Duck Breast | 45

port glaze, roasted parsnips, delicata squash, parsnip purée, pink peppercorn, herbed potato gnocchi

50th Parallel Estate 2020 Profile Pinot Noir

Braised Beef + Caramelized Onion Ravioli | 48

Pinot Noir demi, confit cipollini onion, celeriac purée, Noble XO, foie gras foam, micro celery, pickled mustard, parsnip chips

50th Parallel Estate 2020 Pinot Noir

Beef Tenderloin | 52 Bone-in Ribeye | 140

smoked carrot purée, leek rösti, roasted sunchoke, baby carrot, peppercorn demi, fried leek

black pepper Argentinian prawns +\$12, Pinot Noir demi glace +\$5, tiger blue cheese +\$6

50th Parallel Estate 2020 Pinot Noir

TO SHARE

Warm Marinated Olives | 14

beetroot 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

House Sourdough | 10

seaweed butter, shiso salt

House-Made Potato Gnocchi | 22

chives, parmesan foam, truffle powder

Duck Fat Yam Fries | 15

roasted garlic + thyme aioli

EXECUTIVE CHEF KAI KOROLL



Gluten-Free



Vegetarian



OCEAN WISE