

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

Wild Mushroom Risotto | 26

sage + parmesan foam, sunchoke chips, micro celery
fried chicken +\$10

50th Parallel Estate 2020 Profile Pinot Noir

Duck Leg Confit | 30

French lentils, roasted organic baby carrots, soy- truffle vinaigrette, frisée salad

50th Parallel Estate 2021 Rosé

Soy-Sake Marinated Sablefish | 34

dashi-braised golden beets, beetroot + soy emulsion, baby bok choy, crispy sesame rice cakes, cilantro

50th Parallel Estate 2020 Chardonnay

Falkland Farm Crispy Chicken Sandwich | 23

herbed brioche, sundried tomato + espelette mayo, arugula, celeriac, apple
comes with garden green salad or house-cut fries
gluten free bun +\$2 lettuce bun +\$2

50th Parallel Estate 2021 Gewürztraminer

Brant Lake Wagyu Beef Burger | 24

potato bun, beer cheese, bourbon + bacon jam, crispy onions, shredded lettuce, tomato, pickle, marrow aioli, dijon, house ketchup
comes with garden green salad or house-cut fries
bacon +\$2 gluten free bun +\$2 lettuce bun +\$2

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