

BLOCK ONE

DINE AROUND

FIRST COURSE

Charred Gem Salad

beet hummus, radicchio, artisan romaine, pickled beets, crudité, pickled mustard seeds, shallots, sourdough, Estate Pinot Noir vinaigrette, thyme aioli

Wine Pairing: 50th Parallel Estate Glamour Farming Petillant (3oz)

King Crab

saffron bisque, potato rosti, pickled shimeji, roasted garlic crisps, soy pickled trout roe

Wine Pairing: 50th Parallel Estate Pinot Gris (3oz)

Butternut Squash Gnocchi

bacon crème, confit yolk, green peas, black truffle, celeriac crisps, squash puree, pickled onion, chanterelles,

Wine Pairing: 50th Parallel Estate Riesling (3oz)

SECOND COURSE

Chicken Mousseline

chevre & chive farce, chanterelles, brown butter cauliflower, chimichurri, chicken skin, maple mustard jus, goat cheese polenta

Wine Pairing: 50th Parallel Estate Chardonnay (3oz)

Shiitake Crusted Seabass

crab blinchik, truffle duxelles, demi-glace, corn & kale succotash, chorizo, gremolata

Wine Pairing: 50th Parallel Estate Gewurztraminer (3oz)

Pappardelle Pasta

Grana Padano & tomato emulsion, gem tomatoes, cured yolk, lardo, basil

Wine Pairing: 50th Parallel Pinot Noir Rose (3oz)

Beef Duo

tenderloin, caramelized onion & braised beef raviolo, smoked carrot puree, broccolini, cipollini, foie gras foam, Pinot demi-glace, sunchoke chips

Wine Pairing: 50th Parallel Estate Profile Pinot Noir (3oz)

THIRD COURSE

Spiced Carrot Cake

cream cheese whipped ganache, spiced carrot gel, meringue shards, cardamom & crème fraiche ice cream

Wine Pairing: 50th Parallel Estate Late Harvest Riesling (1oz)

Dark Chocolate Tart

sunchoke & oat ice cream, birch syrup, sunchoke chips, molasses tart

Wine Pairing: 50th Parallel Estate Estate Pinot Noir (3oz)

THREE COURSE \$65 PER PERSON | ADD \$25 FOR WINE PAIRING
CHOOSE 1 SELECTION FROM EACH COURSE