



# BLOCK --- ONE



## VALENTINE'S DAY

### SMALL BITE

#### Crab Beignet

crab caramel, bonito, nori powder

### FIRST COURSE

#### Yellowfin Tuna

green dashi, black garlic tonnato, apple, shiso, pickled chili, rice

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

### SECOND COURSE

#### Lobster Ravioli

white shoyu butter sauce, xo, marinated trout roe,  
pickled celery hearts

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

### THIRD COURSE

#### Beef Cheek

miso cured beef, caramelized soubise, grilled cabbage,  
fermented honey pressed carrot, pear, smoked crispy onion

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

OR

#### Chicken Mousseline

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

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

### DESSERT

#### White Chocolate Cheesecake

honey oat crumble, graham tuile, poached pear, pear gel, sorrel

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

**FOUR COURSE MENU \$135 PER PERSON  
ADD \$50 FOR WINE PAIRING**