


# 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*

**Braised Oxtail Crepinette | 22**  
smoked carrot puree, mushroom duxelles,  
mustard seeds, pickled shimejis, caul fat,  
puff pastry

*50th Parallel Estate 2020 Pinot Noir*

**House-Made Potato Gnocchi | 23**   
chives, parmesan foam, truffle powder

*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 16 | 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 | 22** 

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

*50th Parallel Estate 2021 Gewürztraminer*

**Pan-Seared Scallops | 26** 

bone marrow glaze, truffle potato foam,  
brown butter powder, beet paper,  
pickled shallot



*50th Parallel Estate 2020 Chardonnay*

**Grass-Fed Beef Tartare | 24**

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

*50th Parallel Estate 2020 Pinot Noir*

## MAINS

**Korean-Style Jackfruit "Shortrib" | 38**  

grilled pineapple, gochujang, 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, brioche crumb, trout roe

*50th Parallel Estate 2021 Pinot Gris*

**Yarrow Duck | 47**

koji duck breast, plum jus, braised cabbage, shiitake, brussel sprouts,  
hasselback potatoes, duck confit croquette

*50th Parallel Estate 2020 Profile Pinot Noir*

**Braised Beef + Caramelized Onion Ravioli | 48**

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

*50th Parallel Estate 2020 Pinot Noir*

**Beef Tenderloin | 53** **Bone-in Ribeye | 140**

caramelized parsnip puree, chimichurri, pomme dauphine,  
confit parsnip, wild mushrooms, Pinot Noir demi glacé  
*black pepper Argentinian prawns +\$12, 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

**West Coast 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, honey, herbed oat crackers, fresh fruit

**House Sourdough | 10** 

compound butter, shiso salt

**Duck Fat Yam Fries | 15** 

roasted garlic + thyme aioli



Gluten-Free



Vegetarian



OCEAN  
WISE