

BLOCK ONE RESTAURANT

S M A L L P L A T E S

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 Profile 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

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

Farmcrest Crispy Chicken Sandwich | 23

herbed brioche, kimchi, spicy mayo, gochujang, Asian pear, daikon, arugula, pickled red onion

comes with garden green salad or house-cut frites

gluten free bun +\$2 lettuce bun +\$2

50th Parallel Estate 2021 Gewürztraminer

Brant Lake Beef Burger | 24

potato bun, champagne cheddar, bourbon tomato jam, shredded lettuce, tomato, pickle, marrow aioli, dijon

comes with garden green salad or house-cut frites

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

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