

BLOCK ONE

RESTAURANT

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Squid Ink Fettucine | 27 🍷

kimchi vinaigrette, sea urchin, fermented shiitake, horseradish, miso cured egg yolk

50th Parallel Estate Pinot Noir Rosé

Roasted Asparagus | 22

foie gras foam, morels, pickled mustard seed, brioche crumb, Noble XO

50th Parallel Estate Chardonnay

Beet Tartare | 23 🍷

fermented, smoked and pickled beets, chèvre, honey oat granola, labneh, mustard seeds, beet gel, rye crisps

50th Parallel Estate Profile Pinot Noir

Halibut Cheek | 26 🍷

sambal, unagi sauce, nori chips, tobiko, pickled Asian pear, charred scallion buttermilk

50th Parallel Estate Pinot Gris

Dungeness Crabcakes | 26 🍷

tom yum, seaweed sponge, citrus pearls, apricot paper, fermented potato chip

50th Parallel Estate Riesling

Duck Wings | 24 🍷 GF

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

50th Parallel Estate Gewürztraminer

Pan-Seared Scallops | 26 🍷 GF

sea buckthorn gel, chicharron, nasturtium, white shoyu emulsion, dill

50th Parallel Estate Pinot Gris

Grass-Fed Beef Tartare | 24

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

50th Parallel Estate Pinot Noir

Glamour Farming™ Salad | 18 🍷 GF 🍷

mixed greens, yuzu kosho vinaigrette, carrot, shaved asparagus, pickled beets, apples, quinoa, chèvre, wild rice crisps
jumbo prawns +\$12 | avocado +\$4

50th Parallel Estate Glamour Farming™ Pétillant

MAINS

Lions Mane | 28 🍷

marinated tofu, eggplant, asparagus, miso mustard, crispy rice, fermented shiitake oil

50th Parallel Estate Gewürztraminer

Arctic Char Poke Bowl | 26 🍷

sushi rice, furikake, wakame, spicy miso mayo, pineapple, edamame, avocado, radish, tenkasu, cilantro, yuzu-pickled daikon

50th Parallel Estate Riesling

Halibut | 34 🍷

kimchi beurre blanc, smoked onion tuille, purple yam croquette, sweet & sour oil, coffee miso pork belly, baby bok choy

50th Parallel Estate Pinot Noir Rosé

Farmcrest Crispy Chicken Sandwich | 23

Japanese milk bun, kimchi, spicy mayo, Asian pear, daikon, arugula, pickled red onion, gochujang
comes with garden green salad or house-cut fries
gluten free bun +\$2 | lettuce bun +\$2

50th Parallel Estate Gewürztraminer

Brant Lake Beef Burger | 24

pretzel bun, champagne cheddar, shredded lettuce, tomato, pickle, marrow aioli, beer mustard
comes with garden green salad or house-cut fries
bacon +\$2 | gluten free bun +\$2 | lettuce bun +\$2

50th Parallel Estate Profile Pinot Noir

TO SHARE

Warm Marinated Olives | 14 🍷

carrot hummus, crispy shallot, herbed oat crackers

Kusshi Oysters | 22 🍷 GF

red wine & shallot mignonette, fresh horseradish, lemon
the consumption of RAW oysters poses an increased risk of food borne illness

Fresh Forno-Baked Focaccia | 10 🍷

extra virgin olive oil, garden herbs, fresh tomato dip

Cheese Board | 28 🍷

Cheese & Charcuterie Board | 34

Chef's selection of cheeses and cured meats, garden pickles, seasonal mostarda, olives, Pinot Noir braised figs, Glamour Farming™ jelly, honey, fresh fruit, herbed oat crackers

Luau Pizza | 29

pulled pork, cinnamon pineapple, fresno chili, red onion, burrata, sesame seeds, cilantro

Forager Pizza | 27 🍷

foraged greens pistou, mushrooms, shallot, roasted garlic, preserved tomato, fontina, shimeji puree, arugula, pickled wild things

Margherita Pizza | 25 🍷

roma tomatoes, burrata, basil, black garlic balsamic



Gluten-Free



Vegetarian



OCEAN
WISE