

BLOCK ONE RESTAURANT

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Burrata Salad | 24

mustard greens, estate tomatoes, stone fruit, fermented tomato water, speck, brioche, basil

50th Parallel Estate Glamour Farming™ Pétillant

Grass-Fed Beef Tartare | 24

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

50th Parallel Estate Pinot Noir

Pan-Seared Scallops | 26

carrot escabeche, chili crunch, carrots, pickled shallot, persillade

50th Parallel Estate Chardonnay

Dungeness Crabcakes | 26

preserved lemon + buttermilk, sorrel, fermented potato chip, dill sweet + sour, salmon roe

50th Parallel Estate Riesling

Duck Wings | 24

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

50th Parallel Estate Gewürztraminer

Prawn Aguachile | 25

fermented gooseberry leche de tigre, avocado, fresno chili, red onion, cucumber, pickled strawberries, koji + mint oil, corn chips

50th Parallel Estate Pinot Gris

Glamour Farming™ Salad | 18

elderflower + stone fruit vinaigrette, shaved carrots, beets, zucchini, radish, stone fruit, puffed grains, goat cheese, wild rice crisps

jumbo prawns +\$12 | avocado +\$4

50th Parallel Estate Glamour Farming™ Pétillant

MAINS

Lions Mane | 38

haskap BBQ sauce, crispy rice, pickled cabbage purée, long beans, blistered shishito pepper, beets

50th Parallel Estate Gewürztraminer

Chicken Breast | 41

espresso shoyu + mushroom glaze, koji mole, Okanagan polenta, summer succotash, chimichurri rojo

50th Parallel Estate Profile Pinot Noir

Salmon | 44

cherry BBQ glazed salmon, spruce tip beurre blanc, spicy salmon roe, fried kelp, su choy, pomme fondant, morels, dill

50th Parallel Estate Pinot Noir Rosé

Halibut | 44

potato emulsion, XO sauce, fermented peach purée, charcoal grilled turnips + radish, chantarelles, horseradish milk crumble

50th Parallel Estate Pinot Gris

Lobster Tail | 60

halibut + mascarpone stuffed ravioli, confit tomato, fennel, chardonnay + popcorn butter beurre blanc, stonefruit gastrique

50th Parallel Estate Chardonnay

Flank Steak | 55 Bone-in Ribeye | 150

smoked haskap beef cheek, bone marrow + leek potato rösti, gai lan, eggplant, karashi, crispy garlic

black pepper prawns +\$12, blue cheese +\$6, Pinot Noir demi - \$6

50th Parallel Estate Pinot Noir

TO SHARE

Warm Marinated Olives | 12

Kusshi 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

Fresh Forno-Baked Focaccia | 13

extra virgin olive oil, garden herbs, fresh tomato dip

Cheese Board | 28

Cheese & Charcuterie Board | 34

cured meats and cheeses, garden pickles, seasonal mostarda, smoked olive tapenade, Pinot Noir braised figs, Glamour Farming™ jelly, honey, fresh fruit

Forager Pizza | 27

quark cheese sauce, mushrooms, confit tomato, roasted garlic, fontina, arugula, truffle aioli

Peaches & Cream Pizza | 29

quark cheese sauce, braised beef, caramelized onion, corn, peaches, fresno chili, pickled mustard seed, fontina

Margherita Pizza | 25

roma tomatoes, burrata, basil, black garlic balsamic

CHEF DE CUISINE RYAN HARNEY

SOUS CHEF JORDAN BELL



Gluten-Free



Vegetarian



OCEAN WISE