# BLOCK UNE

# MAINS

# Lions Mane | 29 🕅 🐨

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

50th Parallel Estate Gewürztraminer

# Niçoise | 27 🖸

soy sake salmon, soft boiled egg, cherry tomato, confit potato, olive tapenade, black garlic aioli, mixed greens, yuzu kosho vinaigrette

50th Parallel Estate Riesling

# Halibut | 34 D

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

50th Parallel Estate Pinot Gris

#### 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 frites gluten free bun +\$2 | lettuce bun +\$2 | avocado +\$2

50th Parallel Estate Gewürztraminer

#### Wagyu Beef Burger | 24

Japanese milk bun, cherry BBQ sauce, dijon mustard, cheddar cheese, frizzled onion, tomato, pickle, lettuce, bone marrow aioli comes with garden green salad or house-cut frites bacon +\$2 | gluten free bun +\$2 | lettuce bun +\$2 | avocado +\$2

50th Parallel Estate Profile Pinot Noir



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 Foccacia | 13 ŷ

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 ŷ

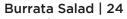
quark cheese sauce, mushrooms, confit tomato, roasted garlic, fontina, arugula, truffle aioli

#### 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



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 aïoli, yolk gel, puffed tendon, arugula, rye crisps

50th Parallel Estate Pinot Noir

# Pan-Seared Scallops | 26 O

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

50th Parallel Estate Chardonnay

#### Dungeness Crabcakes | 26 O

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

50th Parallel Estate Riesling

Duck Wings | 24 (a) gochujang, black garlic aïoli, 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

CHEF DE CUISINE RYAN HARNEY SOUS CHEF JORDAN BELL



