

BLOCK ONE RESTAURANT

S
M
A
L
L
P
L
A
T
E
S

Mushrooms on Toast | 22

sourdough, chili crunch, crispy shallots, cheddar custard, sweet soy

50th Parallel Estate Riesling

Grass-Fed Beef Tartare | 24

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

50th Parallel Estate Pinot Noir

Pan-Seared Scallops | 26

parsnip emulsion, n'duja 'xo', fermented gooseberry, parsnip chips, pearl onion, kelp powder

50th Parallel Estate Riesling

Dungeness Crabcakes | 26

saffron sauce, chili oil, focaccia, fennel, garlic + red pepper aioli, pickled fresno chili

50th Parallel Estate Pinot Noir Rosé

Miso Pork Belly | 24

spiced pumpkin seeds, tempura shiso, pickled squash purée, gai lan, compressed apple, soy caramel, apricot

50th Parallel Estate Gewürztraminer

Winter Squash | 22

koji butter sauce, spiced pumpkin seeds, chili crunch, preserved stone fruit purée, bergamot powder

50th Parallel Estate Pinot Gris

Duck Wings | 24

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

50th Parallel Estate Gewürztraminer

Wagyu Beef Tongue | 24

sukiyaki, white shoyu + egg yolk emulsion, shortbread, cippolini, cabbage, pear, black garlic jus, pickled shimeji, koji mustard

50th Parallel Estate Profile Pinot Noir

CHEF DE CUISINE RYAN HARNEY

SOUS CHEF JORDAN BELL

MAINS

Celeriac & Squash | 38

squash fondant, celeriac, sage + parmesan foam, pickled mushroom purée, celeriac chips, green beans, collard greens, chimichurri

50th Parallel Estate Riesling

Steelhead | 44

char siu, vichyssoise, soy cured egg yolk, ponzu eggplant, smoked leeks, tobiko, confit potato, crème fraiche

50th Parallel Estate Pinot Gris

Sablefish | 46

soy sake marinade, caramelized cauliflower purée, dashi reduction, foraged mushrooms, gai lan, miso radish, farro verde

50th Parallel Estate Chardonnay

Shio Koji Duck | 48

preserved cherry jus, truffled xiao long bao, fermented turnips, smoked mushroom duxelles, su choy, carrot purée, crispy garlic

50th Parallel Estate Profile Pinot Noir

Braised Short Rib | 52

3 cheese cappelletti, birria consommé, cipollini, kohlrabi, carrots, spiced herb purée

50th Parallel Estate Pinot Noir

Wagyu Flatiron | 55 PEI Bone-in Ribeye | 150

braised beef + onion tart tatin, delicata, brussel sprouts, sunchokes, sauce foyot, garlic chips

black pepper prawns +\$12 | blue cheese +\$6 | Pinot Noir demi +\$6 | lobster tail +\$26

50th Parallel Estate Unparalleled Pinot Noir

TO SHARE

Warm Marinated Olives | 12

House Sourdough | 14

compound butter, salt

Oysters by the 1/2 Dozen | 24

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

Brussel Sprouts | 21

pickled carrots + red onions, lardons, kimchi vinaigrette, horseradish, Comté 18 month

Glamour Farming™ Salad | 18

elderflower + stone fruit vinaigrette, beets, butternut squash, dried fruit, puffed quinoa, goat cheese, wild rice puffs
jumbo prawns +\$12 | avocado +\$4

Cheese Board | 30

Cheese & Charcuterie Board | 38

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



Gluten-Free



Vegetarian



OCEAN
WISE