

# 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 | 29

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

*50th Parallel Estate Riesling*

### Steelhead | 30

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

*50th Parallel Estate Pinot Gris*

### Sablefish | 32

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

*50th Parallel Estate Chardonnay*

### Farmcrest Crispy Chicken Sandwich | 25

milk bun, ancho chili aioli, chimichurri, lettuce, pickles

*comes with garden green salad or house-cut fries*

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

*50th Parallel Estate Pinot Noir Rosé*

### Wagyu Beef Burger | 26

milk bun, cherry BBQ sauce, dijon mustard, cheddar cheese, frizzled onion, tomato, lettuce, bone marrow aioli

*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 | 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