

BLOCK ONE

DINE AROUND

FIRST COURSE

Buckwheat Crusted Carrots

caramelized yogurt, chimichurri, fennel pollen, pickled rhubarb purée, parsnip chips, mint

Wine Pairing: 50th Parallel Estate Pinot Gris (3oz)

Cauliflower Velouté

cheese gyoza, shiso oil, pumpkin seeds, roast cauliflower, n'duja 'XO'

Wine Pairing: 50th Parallel Estate Glamour Farming Pétillant (3oz)

Aguachile

prawns, scallops, burnt salsa leche de tigre, red onion, avocado, cucumber, radish, sunchoke chips

Wine Pairing: 50th Parallel Estate Riesling (3oz)

MAIN COURSE

Pork Loin

shoyu red eye gravy, pork croquette, koji mustard, rosti, shiitake, broccoli

Wine Pairing: 50th Parallel Estate Profile Pinot Noir (3oz)

Halibut Ravioli

popcorn chardonnay butter sauce, stone fruit gastrique, fennel, confit tomatoes, truffle, roe, grana padano

lobster tail +\$26

Wine Pairing: 50th Parallel Estate Chardonnay (3oz)

Peking Mushroom

fermented carrot sauce, green onion cake, fried rice, gai lan, soy cured radish, bergamot powder, scallion

Wine Pairing: 50th Parallel Estate Gewürztraminer (3oz)

DESSERT

Chocolate Tart

raspberry ganache, aerated chocolate, shaved coconut, coconut jelly

Wine Pairing: 50th Parallel Estate Pinot Noir (3oz)

Earl Grey Cake

burnt honey sponge, earl grey mousse, caramel popcorn, kumquat confit, yuzu kosho caramel sauce, bergamot powder

Wine Pairing: 50th Parallel Estate Late Harvest Riesling (1oz)

**THREE COURSE \$65 PER PERSON | ADD \$25 FOR WINE PAIRING
CHOOSE 1 SELECTION FROM EACH COURSE**