

BLOCK ONE

VALENTINE'S DAY

AMUSE

Bison Heart Tartare

fermented potato buñuelo, yuzu kosho, caviar,
smoked sunchoke cream, kimchi

STARTER

Scallops

smoked onion soubise, cheese + potato tortellini, chorizo,
black garlic purée, crispy bits

Essential Wine Pairing: 50th Parallel Estate 2021 Pinot Gris (3oz)

Elevated Wine Pairing: 50th Parallel Estate 2016 Pinot Gris (3oz)

MAIN COURSE

Beef Tenderloin

squash miso, celeriac, pickled carrots, sweet bread,
rye crumble, truffled pave, bordelaise

Essential Wine Pairing: 50th Parallel Estate 2021 Pinot Noir (3oz)

Elevated Wine Pairing: 50th Parallel Estate 2014 Pinot Noir (3oz)

OR

Chicken Breast

blood orange glaze, chili squash ravioli,
port reduction, fennel, radicchio, bergamot

Essential Wine Pairing: 50th Parallel Estate 2021 Profile Pinot Noir (3oz)

Elevated Wine Pairing: 50th Parallel Estate 2019 Profile Pinot Noir (3oz)

DESSERT

Biscoff Mousse

chocolate olive oil sponge,
rose water meringue, chocolate sauce, raspberry jam

Essential Wine Pairing: 50th Parallel Estate 2021 Rosé (3oz)

Elevated Wine Pairing: 50th Parallel Estate 2019 Rosé (3oz)

OR

Pomme Millefeuille

apple compote, puff pastry, miso white chocolate ice cream,
green tea sponge, matcha cream, shoyu caramel

Essential Wine Pairing: 50th Parallel Estate 2021 Late Harvest Riesling (1oz)

Elevated Wine Pairing: 50th Parallel Estate 2017 Riesling (3oz)

FOUR COURSE MENU \$145 PER PERSON

ESSENTIAL WINE PAIRING ADD \$30 PER PERSON

ELEVATED WINE PAIRING ADD \$50 PER PERSON

Executive Chef Ryan Harney

Sous Chef Jordan Bell