

# BLOCK ONE RESTAURANT

## S M A L L P L A T E S

### Sweet Potato Mochi | 24

confit duck, cabbage, fermented black bean, broccoli, sesame, blackcurrant, sage

*50th Parallel Estate Pinot Noir*

### Bison Heart Tartare | 25

yuzu kosho, sunchoke cream, kimchi, northern divine caviar, rye cracker

*50th Parallel Estate Profile Pinot Noir*

### Scallops | 26

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

*50th Parallel Estate Riesling*

### Crabcakes | 26

black pepper crab, pickled ramps, charred scallion aioli, yuzu apple, alpondon custard, dill  
add crabcake +12

*50th Parallel Estate Chardonnay*

### Beet Salad | 20

dill sweet + sour, radicchio, oranges, pumpkin seeds, burrata, beet meringue

*50th Parallel Estate Glamour Farming Pétillant*

### Buckwheat Carrots | 20

caramelized yogurt, chimichurri, fennel pollen, parsnip chips, pickled rhubarb purée  
add wagyu beef belly +12

*50th Parallel Estate Pinot Gris*

### Duck Wings | 24

soy caramel + chili crunch, green onion, crispy garlic furikake, black garlic aioli

*50th Parallel Estate Gewürztraminer*

### Wagyu Beef Belly | 25

yuzu kosho, mushroom + apricot XO, brussel sprouts, chilli sofrito, bottarga

*50th Parallel Estate Profile Pinot Noir*

EXECUTIVE CHEF RYAN HARNEY

SOUS CHEF JORDAN BELL

## MAINS

### Peking Mushroom | 38

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

*50th Parallel Estate Gewürztraminer*

### Sablefish | 45

seaweed glaze, sablefish croquette, guanciale, kimchi consommé, daikon, bok choy, shiitake, chili oil

*50th Parallel Estate Pinot Gris*

### Lamb Shank | 55

smoked romesco, black bean croquette, avocado purée, jicama, romanesco, sumac onion, papaya slaw, chicharon

*50th Parallel Estate Pinot Noir*

### Duck Breast | 46

bergamot glaze, pomme duchesse, port reduction, buckwheat carrots, radicchio, dill sweet + sour, crispy bits

*50th Parallel Estate Profile Pinot Noir*

### Beef Tenderloin | 56 PEI Bone-in Ribeye | 150

squash miso, celeriac, pickled carrots, sweetbread, rye crumble, truffled pavé, bordelaise

blue cheese +6 | black pepper prawns +12 | lobster tail +26

*50th Parallel Estate Unparalleled Pinot Noir*

## TO SHARE

### Olives | 12

### Sourdough | 14

compound butter, salt

### Oysters by the 1/2 Dozen | 26

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

### Glamour Farming™ Salad | 19

elderflower + stone fruit vinaigrette, beets, pear, carrots, fennel, chickpeas, radish, oranges, goat cheese, wild rice crisps  
avocado +4 | jumbo prawns +12 | sablefish +20

### Cheese Board | 30

### Cheese & Charcuterie Board | 38

cured meats + cheeses, garden pickles, seasonal mostarda, smoked olive tapenade, Pinot Noir braised figs, Pinot Noir sauce, honey, fresh fruit, herbed oat crackers

### Northern Divine Caviar | 145

sunchoke cream, fermented potato chip



Gluten-Free



Vegetarian



OCEAN  
WISE