

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 | 30

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

50th Parallel Estate Gewürztraminer

Sablefish | 33

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

50th Parallel Estate Pinot Gris

Kimchi Risotto | 32

prawns, sunomono radish + daikon, shiso, celery, hung curd, ssam sauce, sesame

50th Parallel Estate Chardonnay

Crispy Chicken Sandwich | 25

milk bun, ssam sauce, chimichurri, lettuce, nam jim pickles

gluten free bun +2 | lettuce bun +2

50th Parallel Estate Riesling

Wagyu Beef Burger | 26

milk bun, shio koji mustard, sukiyaki, garlic aioli, gooseberry relish, lettuce, tomato, frizzled onion, pickle, swiss cheese

bacon +2 | gluten free bun +2 | lettuce bun +2

50th Parallel Estate Profile 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