

BLOCK ONE RESTAURANT

S M A L L P L A T E S

Rabbit Ragu | 24 | 42

horseradish & green pea caramelles, spring greens, lily spears, nasturtium, grana padano

50th Parallel Estate Pinot Noir

Scallops | 26 GF

coconut laksa, lardo, cauliflower, white bean & shiso cassoulet, pickled sea asparagus

50th Parallel Estate Riesling

Bison Heart Tartare | 25

smoked curd & horseradish, kimchi, yuzu kosho, northern divine caviar, buckwheat & rye crisp

50th Parallel Estate Estate Pinot Noir

Crabcakes | 26

tarragon tartar sauce, apple gel, trout roe, compressed apple, celeriac & apple slaw
crabcake +12

50th Parallel Estate Chardonnay

'Nukazuke' Beet Salad | 20

tallow & beet emulsion, burrata, verjus, sorrel, dill, stone fruit, beet meringue

50th Parallel Estate Blanc de Noir

Asparagus | 20

seaweed custard, soy cured egg yolk, buttermilk & nettle dressing, comté 18 month, pickled shallot

50th Parallel Estate Pinot Gris

Duck Wings | 24

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

50th Parallel Estate Gewürztraminer

Gnudi | 23

nettle pistou, confit tomato, parmesan tuile, black garlic balsamic, fermented tomato, focaccia

50th Parallel Estate Chardonnay

Kanpachi Crudo | 25

plum wine vinaigrette, pickled daikon, avocado purée, garlic chips, furikake

50th Parallel Estate Riesling

MAINS

Peking Mushroom | 38

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

50th Parallel Estate Gewürztraminer

Halibut | 45

cabbage papillote, soy sake glaze, dashi & asparagus espuma, forbidden rice, morels, asparagus, finger lime, roe, fermented shiitake oil, herb purée

50th Parallel Estate Chardonnay

Lamb Duo | 55

caramelized cucumber raita, buckwheat carrots, allium ash, bulgur, romanesco, harissa vinaigrette, pumpkin seed gremolata

50th Parallel Estate Pinot Noir

Duck Breast | 46

honey & orange glaze, roasted pear purée, beet fondant, mole duck tart, cippolini, duck jus, endive, pickled shallot, sorghum

50th Parallel Estate Pinot Noir Rosé

Venison Striploin | 56 PEI Bone-in Ribeye | 150

shio koji glaze, shoyu pomme purée, puffed tendon, garlic, spruce tip bearnaise, mushrooms, turnips, carrot
blue cheese +6 | black pepper prawns +12 | lobster tail +26

50th Parallel Estate Unparalleled Pinot Noir

TO SHARE

Olives | 12

Potato Focaccia | 14

duck fat, 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

white balsamic & strawberry vinaigrette, beets, strawberry, carrots, fennel, buckwheat, radish, goat cheese, wild rice crisps
avocado +4 | jumbo prawns +12 | halibut +20

Cheese Board | 32

Cheese & Charcuterie Board | 39

cured meats & cheeses, garden pickles, seasonal mostarda, smoked olive tapenade, Pinot Noir braised figs, Pinot Noir sauce, honey, fresh fruit, fennel lavash, fruit & seed bread

Northern Divine Caviar | 145

smoked curd & horseradish, fermented potato chips

EXECUTIVE CHEF RYAN HARNEY

SOUS CHEF JORDAN BELL



Gluten-Free



Vegetarian



OCEAN
WISE