

BLOCK ONE

SMALL PLATES

Rabbit Ragu | 24 | 42

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

50th Parallel Estate Pinot Noir

Scallops | 26

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 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



Gluten-Free



Vegetarian



OCEAN
WISE

BLOCK ONE

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, strawberries,
carrots, wild rice crisps, buckwheat, radish, goat cheese,
fennel

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, honey
Pinot Noir sauce, fresh fruit, fennel lavash, fruit & seed bread

Forager | 27 

spring garlic & nettle pistou, roasted garlic, pickled shallots,
asparagus, cultivated mushrooms, fontina, arugula,
spruce tip aioli

Margherita | 25 

roma tomato, fior di latte, basil, black garlic balsamic

Al Pastor | 29

braised beef cheek, pineapple, fresno chili, fior di latte, pico
de gallo, pickled red onion, cilantro crema

Northern Divine Caviar | 145  

smoked curd & horseradish, fermented potato chips



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