

# BLOCK ONE RESTAURANT

## FROM THE SEA

### 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*

*50th Parallel Estate Brut Sparkling 2023*

### Tuna Tartare | 25

pico de gallo, salsa macha, avocado,  
tonnato sauce, sweet soy, vegetable ash,  
miso cured egg yolk, corn chips

*50th Parallel Estate Pinot Gris 2021*

### Scallops | 26

kombu cured, lime & fresno kosho sauce,  
pickled kohlrabi, radish, smoked avocado,  
bonito, tobiko, finger lime

*50th Parallel Estate Pinot Noir Rosé 2023*

### Crabcakes | 26

potato espuma, yuzu chimichurri,  
apple cider gastrique, jicama & apple slaw,  
trout roe, radish sprouts

*crabcake +12*

*50th Parallel Estate Mix & Mingle 2023*

### Salmon | 25

spruce tip brined, bearnaise, potato croissant,  
grapefruit pickled beets, morels,  
onion purée, mizuna

*50th Parallel Estate Pinot Noir 2022*

### Halibut | 27

wild garlic & bone marrow sauce,  
smoked ancho oil, dulce persillade,  
potato tuile, jicama, cilantro

*50th Parallel Estate Chardonnay 2020*

EXECUTIVE CHEF RYAN HARNEY  
RESTAURANT CHEF JORDAN BELL

## FROM THE LAND

### Burrata & Sourdough | 14

fermented rhubarb & basil gel, orange oil,  
honey, flake salt

*50th Parallel Estate Riesling 2021*

### Duck Wings | 24

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

*50th Parallel Estate Gewürztraminer 2022*

### Dry Aged Duck Breast | 29

gooseberry & stone fruit marmalade,  
gochujang, su choy, fermented turnips,  
mushroom & buckwheat dumpling

*50th Parallel Estate Pinot Noir 2022*

### Wagyu Flatiron | 31

haskap bbq, kimchi, yogurt, potato chips

*50th Parallel Estate Pinot Noir 2022*

### Kurobuta Pork | 35

char siu, truffle, gomae braised greens,  
cherry bbq, confit potato, sansho

*50th Parallel Estate Pinot Noir Rosé 2023*

## FOR THE TABLE

### Cheese Board | 33

**Cheese & Charcuterie Board | 40**  
cured meats & cheeses, garden pickles,  
seasonal mostarda, smoked olive tapenade,  
Pinot Noir braised figs, stone fruit marmalade,  
honey, fresh fruit

*50th Parallel Estate Profile Pinot Noir 2021*

### Northern Divine Caviar | 145

horseradish smoked curd, fermented potato chips

*50th Parallel Estate Blanc de Noir 2019*

### Sea to Table | MP

crispy coconut rice, gai lan, fermented turnips,  
wild garlic & bone marrow sauce,  
jicama & apple slaw

*ask your server for their recommendation*

### PEI Bone-in Ribeye | 150

rösti, braised greens, morels, pickled beets, baby  
carrots, bearnaise, chimichurri

*50th Parallel Estate Unparalleled Pinot Noir*

### PEI Smoked Beef Short Rib | MP

baby potatoes, kimchi, carrots, kohlrabi, gai lan,  
purple shiso, yuzu chimichurri, horseradish,  
Pinot Noir demi

*50th Parallel Estate Unparalleled Pinot Noir*

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

## FROM THE GARDEN

### Olives | 12

*50th Parallel Estate Mix & Mingle 2023*

### Tomato Salad | 19

bee pollen vinaigrette, stone fruit,  
fior di latte, arugula, nasturtium purée  
*sourdough +5*

*50th Parallel Estate Pinot Gris 2021*

### Watermelon Tataki | 20

fermented gooseberry leche de tigre,  
honeydew, wild rice gremolata, herb purée,  
cotija, chamoy, chili oil, tajin, mint

*50th Parallel Estate Pinot Noir Rosé 2023*

### Glamour Farming Salad | 19

cherry balsamic vinaigrette, beets, fruit,  
carrots, sunflower seeds, radish,  
goat cheese, wild rice crisps

*avocado +4 | jumbo prawns +12 | halibut +20*

*50th Parallel Estate Brut Sparkling 2023*

### Corn Sacchetti | 24

burrata, stone fruit, fresno chili, basil purée,  
zucchini, corn velouté, caviar  
*scallops +20*

*50th Parallel Estate Riesling 2021*

### Mushroom Asada | 22

crispy coconut rice, shishito, gai lan,  
fermented turnip, salsa fresca,  
spiced tomato purée, cilantro

*50th Parallel Estate Pinot Gris 2021*

### Chef's Tasting Menu | 75/person

Full table participation required

*For groups of 6 or more, a 20% gratuity will be added to the bill*



Gluten-Free



Vegetarian



OCEAN  
WISE