

BLOCK ONE RESTAURANT

FROM THE SEA

Oysters by the 1/2 Dozen | 26

mignonette, horseradish, lemon

the consumption of RAW oysters poses an increased risk of food borne illness

50th Parallel Estate Brut Sparkling 2023

Prawn & Scallop Aguachile | 25

nam jim, onion, cucumber, avocado, radish,
apple, corn tortilla chips

50th Parallel Estate Mix & Mingle 2023

Arctic Char | 27

coconut pandan curry, miso chili crunch,
sunomono cucumber, confit tomato

50th Parallel Estate Pinot Gris 2021

Scallops | 26

koji velouté, barrel aged shoyu, confit
potato, braised shallot, smoked pork, jicama,
fennel pollen tuile, dill sweet & sour

50th Parallel Estate Pinot Noir Rosé 2022

Octopus | 25

hot & sour sauce, 'nduja XO, fermented tomato,
soy caramel, swiss chard, rutabaga

50th Parallel Estate Gewürztraminer 2022

Crab Cakes | 26

potato espuma, yuzu chimichurri,
apple cider gastrique, jicama & apple slaw,
trout roe, radish sprouts
crab cake +12

50th Parallel Estate Chardonnay 2020

Miso Kasu Sablefish | 27

smoked pork broth, black garlic, soba noodle,
turnip, pickled shimeji,
mushroom XO, pickled mustard greens

50th Parallel Estate Mix & Mingle 2023

EXECUTIVE CHEF RYAN HARNEY
RESTAURANT CHEF JORDAN BELL

FROM THE GARDEN

Olives | 12

50th Parallel Estate Mix & Mingle 2023

Eggplant | 20

za'atar, toum, pomegranate, carrot, pita

50th Parallel Estate Pinot Gris 2021

Cauliflower | 22

butter bean purée, yuzu chimichurri, sumac onions,
puffed beans, tahini purée, za'atar
pita +3 | scallops +20

50th Parallel Estate Riesling 2021

Celeriac & Squash | 24

mushroom, onion, swiss chard, celeriac jus,
pickled cabbage purée, mustard seed,
vegetable chips

50th Parallel Estate Pinot Gris 2021

Glamour Farming Salad | 19

orange vinaigrette, fruit, fennel, beets,
pumpkin seed, goat cheese
avocado +4 | jumbo prawns +12 | sablefish +20

50th Parallel Estate Brut Sparkling 2023

FOR THE TABLE

Ube Parker House Roll | 15

fermented honey, french whipped butter, flake salt

Cornish Game Hen | 65

fermented onion purée, pumpkin tart,
caramelized onion, cabbage, thyme jus,
spiced pumpkin seed, mushrooms, carrot

50th Parallel Estate Profile Pinot Noir 2018

PEI Bone-in Ribeye | 150

demi-glace, chimichurri, braised greens, broccolini,
mushrooms, roasted shallots, potato rosti

50th Parallel Estate Unparalleled Pinot Noir 2020

PEI Smoked Beef Short Rib | MP

tallow fried rice, pickled ginger, carrot, onion,
kimchi, sesame garlic, ssam sauce,
ginger scallions, shiso, butterleaf, crispy bits

50th Parallel Estate Unparalleled Pinot Noir 2019

Cheese Board | 33

Cheese & Charcuterie Board | 40 | 80
cured meats & cheeses, pickles, mostarda,
olive tapenade, fruit, Pinot Noir sauce, honey,
saltines, fruit bread

50th Parallel Estate Profile Pinot Noir 2021

FROM THE LAND

Duck Wings | 24

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

50th Parallel Estate Gewürztraminer 2022

Bison Carpaccio | 23

beef garum vinaigrette, mixed greens, fried shallot,
nam jim pickles, apple, horseradish aioli,
sweet & spicy rice crackers, sunchoke chips

50th Parallel Estate Pinot Noir 2022

Pork Cheek | 25

fried maitake, oyster emulsion, pickled fresno chili,
furikake, puffed rice, nuoc cham pickles

50th Parallel Estate Pinot Noir Rosé 2018

Wagyu Flatiron | 34

karashi glaze, foie gras croquette, broccolini,
fermented onion espuma, rhubarb compote,
smoked tamari egg yolk, pickled mustard seed

50th Parallel Estate Pinot Noir 2022

Duck Breast | 32

carrot purée, gnocchi, braised greens,
smoked onions, green peas, demi-glace,
pickled mustard seed, vegetable chips

50th Parallel Estate Pinot Noir 2022

Braised Oxtail Ravioli | 29

parmesan garum foam, onion, mushroom,
noble XO, mustard seed, grana padano, crispy bits

50th Parallel Estate Profile Pinot Noir 2021

ENHANCEMENTS

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

groups of 6 or more are subject to a 20% auto gratuity



Gluten-Free



Vegetarian



OCEAN
WISE

Chef's Tasting Menu | 75/person

full table participation required