

BLOCK ONE

DINE AROUND

FIRST COURSE

Cauliflower

butter bean purée, yuzu chimichurri, sumac onions,
puffed beans, tahini purée, za'atar

Wine Pairing: 50th Parallel Estate Riesling (3oz)

Water Buffalo Carpaccio

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

Wine Pairing: 50th Parallel Estate Profile Pinot Noir (3oz)

SECOND COURSE

Smoked Striploin

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

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

Wine Pairing: 50th Parallel Estate Unparalleled Pinot Noir (3oz)

Miso Kasu Sablefish

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

Wine Pairing: 50th Parallel Estate Mix & Mingle (3oz)

Lions Mane

tandoori spice, raita, sumac pickled onion, chili garlic,
crunchy beans, confit tomato, sweet & sour carrots,
cauliflower persillade, crispy bits

garlic prawns +12 | scallops +20

Wine Pairing: 50th Parallel Estate Pinot Gris (3oz)

THIRD COURSE

Apple Terrine

miso white chocolate ice cream, milk crumb, sumac meringue,
apple gelée, crispy phyllo, white shoyu syrup, custard

Wine Pairing: 50th Parallel Estate Late Harvest Riesling (1oz)

Banoffee

koji banana ice cream, banana crémeux, dark chocolate mousse,
cocoa nib tuile, chicory caramel, date cake

Wine Pairing: 50th Parallel Estate Pinot Noir (3oz)

THREE COURSE \$65 PER PERSON | ADD \$30 FOR WINE PAIRING

CHOOSE 1 SELECTION FROM EACH COURSE



Gluten-Free



Vegetarian



OCEAN
WISE