

# BLOCK ONE

## VALENTINE'S DAY

### AMUSE

#### Beef Tongue Tart

pickled chanterelles, sukiyaki, pickled mustard seeds, fresh truffle

*50th Parallel Estate Glamour Farming Pétillant 2023*

### FIRST

#### Water Buffalo Tartare

yuzu kosho marinade, pickled mushrooms, mustard seeds, beef garum egg yolk emulsion, sunchoke chips, mushroom cream

*Essential Wine Pairing: 50th Parallel Estate Profile Pinot Noir 2021 (3oz)*

*Elevated Wine Pairing: 50th Parallel Estate Profile Pinot Noir 2019 (3oz)*

### SECOND

#### Squid Ink Fettuccine

chili ginger sauce, shiitake, horseradish, miso cured egg yolk, uni, prawns

*Essential Wine Pairing: 50th Parallel Estate Pinot Noir Rosé 2023 (3oz)*

*Elevated Wine Pairing: 50th Parallel Estate Pinot Noir Rosé 2018 (3oz)*

### THIRD

#### Lobster Tail

orange & sambal vinaigrette, sablefish mousseline, Japanese curry, pickled chanterelles, cauliflower, carrot, trout roe, parsley

*Essential Wine Pairing: 50th Parallel Estate Chardonnay 2020 (3oz)*

*Elevated Wine Pairing: 50th Parallel Estate Chardonnay 2019 (3oz)*

### FOURTH

#### Smoked Striploin

mushroom garum katsu sauce, confit potato, morels, brussels sprouts, mushroom gastrique, horseradish, egg yolk gel

*Essential Wine Pairing: 50th Parallel Estate Pinot Noir 2022 (3oz)*

*Elevated Wine Pairing: 50th Parallel Estate Unparalleled Pinot Noir 2019 (3oz)*

### FIFTH

#### St. Honoré

burnt honey phyllo, choux, earl grey, lemon cheesecake, yuzu kosho

*Essential Wine Pairing: 50th Parallel Estate Brut Sparkling (3oz)*

*Elevated Wine Pairing: 50th Parallel Estate Blanc de Noir (3oz)*

**\$100 PER PERSON**

**\$30 ESSENTIAL WINE PAIRING | \$50 ELEVATED WINE PAIRING**

Executive Chef Ryan Harney

Restaurant Chef Jordan Bell

Pastry Chef Noel Dizon