

BLOCK ONE

Mother's Day Brunch

AMUSE BOUCHE

Sablefish Takoyaki 🍣

spicy aioli, bonito, black tomato caramel

KIDS

Buñuelo

blueberry chamoy, dole whip

CHOICE OF BRUNCH MAIN

Dungeness Crab Benedict 🍷

hollandaise, avocado, tomato, arugula, chimichurri,
potato rösti, fresh greens

bacon +5 | substitute lobster tail +20

Suggested Wine Pairing 50th Parallel Estate Chardonnay

Chicken & Waffles

crème chantilly, caramel popcorn, yuzu kosho caramel,
bergamot powder, orange & fig marmalade

waffle +7 | foie gras ice cream +7

Suggested Wine Pairing 50th Parallel Estate Rosé

Oxtail Chilaquiles 🌮

corn tortilla chips, pickled red onion, crema, mole verde, salsa
matcha, pico de gallo, avocado, two fried eggs, sour onions,
shredded cheese, queso fresco, garlic chips

jumbo prawns +12

Suggested Wine Pairing 50th Parallel Estate Pinot Noir

DESSERT BOARD

Chef's selection of seasonal sweets for the table

\$65/adults

\$45/kids

