

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

Scallop & Trout Aguachili | 25

carrot & coconut leche, red onion, grapefruit, avocado, jicama, cucumber, serrano chili, shiso, basil, corn chips

50th Parallel Estate Profile Pinot Noir

Steelhead Trout | 30

banana leaf, adobo, coconut curry, charcoal beets, lao rice, shiso, nam prik, tenkasu

50th Parallel Estate Gewürztraminer

Scallops | 26

cauliflower XO, asparagus tom yum, sunomono, chicken skin gremolata, trout roe, toum, lemon kosho gastrique

50th Parallel Estate Riesling

Dungeness Crab | 28

siu mai, charred cucumber, pork & parsley sauce, chili oil, miso daikon, shiso, aged tomato gastrique, crispy bits, wonton

50th Parallel Estate Mix and Mingle

Halibut | 30

potato agnolotti, koji cream, farmers sausage, sunchoke, tarragon, english peas, fava beans, kizami sauce, nutmeg tuile

50th Parallel Estate Chardonnay

Prawns | 30

black sesame tuile, pickled spring onion, koji & mussel broth, apple, N'duja sauce, celery, shallot

50th Parallel Estate Chardonnay

BLOCK ONE RESTAURANT

FROM THE LAND

Duck Wings | 24

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

50th Parallel Estate Gewürztraminer

Water Buffalo Tartare | 23

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

50th Parallel Estate Pinot Noir

Lamb Neck | 29

sa cha, unagi & truffle fried rice, namasu pickles, fermented rhubarb ketchup, herb emulsion, chips, butter lettuce, pickled mustard seed

50th Parallel Estate Pinot Noir

Wagyu Flank | 34

mushroom garum, potato dumpling, beef chip, cabbage puree, pickled broccolini, smoked rye crumble, herb espuma, nashi pear kimchi

50th Parallel Estate Profile Pinot Noir

Lamb Rack | 36

black shallot jus, mole verde, creamed yucca, sour onions, fermented turnip, black garlic puree, buckwheat gremolata

50th Parallel Estate Unparalleled Pinot Noir

FOR THE TABLE

Manakanish | 17

lebanese flatbread, babaganoush, tamarind mole, pomegranate, toum

Cheese Board | 33

Cheese & Charcuterie Board | 40 | 80
cured meats & cheeses, pickles, mostarda, smoked olive tapenade, braised figs, honey Pinot Noir sauce, fresh fruit, spelt crackers, fruit & seed bread

50th Parallel Estate Profile Pinot Noir

Dry Aged PEI Bone-in Ribeye | 200

demi-glace, yuzu chimichurri, braised greens, carrots, broccolini, mushrooms, shallots, rösti

50th Parallel Estate Unparalleled Pinot Noir

PEI Smoked Beef Short Rib | MP

kimchi, rösti, carrots, broccolini, duck fat shallots, yuzu chimichurri, demi-glace

50th Parallel Estate Unparalleled Pinot Noir

Pork Loin | 70

char siu, caramelized whey collard greens, apricot relish, pork hock & roasted shallot, sesame ginger potato, pickled broccolini, garlic chili crunch

50th Parallel Estate Riesling

ENHANCEMENTS

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

FROM THE GARDEN

Olives | 12

50th Parallel Estate Mix & Mingle

Citrus Crudo | 16

koji strawberry leche, strawberries, grapefruit, oranges, pickled beets, creme fraîche, rice puffs, shiso

50th Parallel Estate Gewürztraminer

Spring Ragu | 22

fettuccine, black shallot & celeriac tomato sauce, lily spears, green peas, semi dried tomato, nasturtium puree, toum, carrot chips

jumbo prawns +12 | scallops +20

50th Parallel Estate Pinot Gris

Grilled Caesar Salad | 27

beef garum dressing, romaine, radicchio, fermented brussel sprouts, beef belly, grana padano, shiitake cured duck egg, crispy bits

50th Parallel Estate Pinot Noir Rosé

Enoki Mushrooms | 21

“chicken fried”, black shallot & celeriac tasty paste, fermented cabbage, nahm jim jiao, mushroom garum gastrique

jumbo prawns +12

50th Parallel Estate Pinot Noir Rosé

Glamour Farming Salad | 23

sweet onion soy, goat cheese, apple, asparagus, tomato, radish, avocado, chips, farro

jumbo prawns +12 | halibut +20

50th Parallel Estate Glamour Farming Pétillant

Chef's Tasting Menu | 80/person

full table participation required

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

EXECUTIVE CHEF RYAN HARNEY

RESTAURANT CHEF JORDAN BELL