

FROM THE SEA

Squid | 24

gochugaru, gamja jorim, salsa brava, sunomono
cucumber, sour onion, sea asparagus, saffron aioli

50th Parallel Estate Brut Sparkling

Aguachile Negro | 25

yellowfin tuna, pickled ginger, radish, avocado,
cucumber, red onion, jicama, tomato, fresno,
thai basil, cilantro, corn tortilla chips

jumbo prawns +12

50th Parallel Estate Rosé

Salmon “Pastrami” | 30

fry bread, fresh milk curd, shallot, cabbage, pickles,
su choy, fermented daikon, sauce choron,
smoked roe, koji mustard

50th Parallel Estate Gewürztraminer

Scallops | 26

sambal butter emulsion, trout roe,
summer squash, radish, tosazu, pickled kohlrabi,
momiji oroshi, takoyaki

50th Parallel Estate Riesling

Soft Shell Crab | 30

tempura fried, shiso cream, lettuce, nahm jim,
radish, thai basil, baby tomato, coriander, pickles,
buckwheat, green chili aioli, crispy shallots

50th Parallel Estate Glamour Farming Petillant

Halibut | 30

pil pil sauce, pickled sea asparagus, fennel pollen
tuile, jeow som, fennel, gomae, confit leeks,
king oyster

50th Parallel Estate Pinot Gris

Octopus Panzanella | 30

smoked tomato ponzu, avocado, jicama, shiso, nori
jam, bonito aioli, furikake, radish, pickled seaweed

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

black garlic + yuzu kosho marinade, beef garum
cured duck yolk, shimeji, fried shallot, mustard
seeds, koji mustard, sunomono apple,
nashi pear kimchi, wonton crisps

50th Parallel Estate Pinot Noir

Water Buffalo Tongue | 29

smoked tongue roulade, haskap bbq,
carrot soubise, sour onion, fermented cabbage,
stone fruit, herb emulsion

50th Parallel Estate Pinot Noir

10oz Wagyu Coulotte | 40

herb puree, tasty paste, beef garum cured duck
yolk, yuzu chimichurri, crispy bits, flake salt

50th Parallel Estate Profile Pinot Noir

Duck Breast | 36

cherry char siu, foie gras mousse, green onion cake,
chanterelles, charred greens, soju marinated plums,
Pinot Noir sauce, black shallot, rye crumble

50th Parallel Estate Merlot

FOR THE TABLE

Korean Cornbread | 18

honey & gochujang butter

50th Parallel Estate Blanc de Noir

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

Cheese Board | 33

Charcuterie & Cheese | 40 | 80

cured meats & cheeses, garden pickles,
seasonal mostarda, smoked olive tapenade,
Pinot Noir braised figs, Pinot Noir sauce, honey,
fresh fruit, spelt crackers, fruit & seed bread

50th Parallel Estate Pinot Noir

Dry Aged PEI Bone-in Ribeye | 200

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

50th Parallel Estate Unparalleled Pinot Noir

PEI Smoked Beef Short Rib | MP

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

50th Parallel Estate Unparalleled Pinot Noir

ENHANCEMENTS

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

FROM THE GARDEN

Olives | 12

50th Parallel Estate Mix & Mingle

Summer Vegetables | 23

dill curd, harissa carrot puree, baby carrot, beet,
fennel, kohlrabi, radish, cherry tomato, swiss chard,
onion, summer squash, beet reduction

jumbo prawns +12

50th Parallel Estate Gewürztraminer

Baby Potatoes | 22

harissa paste, tomatillo + mint puree, onion,
caramelized shallot puree, onion ash

jumbo prawns +12 | scallops +20

50th Parallel Estate Pinot Gris

Tomato Salad | 28

chamomile peach vinegar, plums, blackberries,
shiso cream, burrata, tonburi, basil

jumbo prawns +12

50th Parallel Estate Rosé

Carrots Fondant | 23

buckwheat gremolata, vadouvan, potato dumpling,
tasty paste, apricot, eggplant, herb puree,
parsley oil, chili garlic, semi-dried tomato

jumbo prawns +12

50th Parallel Estate Mix and Mingle

Glamour Farming Salad | 23

sweet onion soy, whipped goat cheese,
fruit, squash, tomato, radish, avocado,
vegetable 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