

BLOCK --- ONE

TASTE OF BRITISH COLUMBIA

FIRST COURSE

Tandoori Carrots

vadouvan, french lentils, carrot top salsa,
mushroom broth, squash purée

50th Parallel Estate Pinot Gris 3oz

Water Buffalo Tartare

larb marinade, fried alliums, lime, tamarind,
apple, daikon, scallions, spicy mayo, wild rice cracker

50th Parallel Estate Pinot Noir Profile 3oz

Scallop "Hot Pot"

charred onion dashi, sablefish cabbage roll,
prawns, turnip, kimchi brussel sprouts, seaweed vinaigrette

50th Parallel Estate Riesling 3oz

SECOND COURSE

Gnocchi

herb velouté, mushrooms, peas,
horseradish, charred eggplant toum, pearl onion

50th Parallel Estate Mix and Mingle 3oz

Sablefish

soy miso glaze, shiso cream, gai lan, king oyster,
fermented radish, daikon relish, crispy rice, chili oil

50th Parallel Estate Pinot Gris 3oz

5oz Wagyu Coulotte

root vegetable pavé, onions, carrots,
tasty paste, caramelized parsnip purée

50th Parallel Estate Pinot Noir 3oz

THIRD COURSE

Chocolate Tart

chocolate custard, rye sable breton,
cherry gelée, feuilletine crunch, 'crostini', ganache

LBV Port 2oz

Blackberry Mousse

green tea sponge, apple shiso compote,
chamomile & sudachi sorbet, blackberry consommé

50th Parallel Estate Late Harvest Riesling 2oz

THREE COURSE \$75 PER PERSON | ADD \$25 FOR WINE PAIRING

CHOOSE ONE SELECTION FROM EACH COURSE

ONE NON-ALCOHOLIC BEVERAGE INCLUDED