

# BLOCK ONE

RESTAURANT

## Crumpets | 17 Duck Wings | 24

**Oysters by the 1/2 Dozen | 27**  
nasturtium mignonette, horseradish, lemon  
*50th Parallel Estate Glamour Farming Pétillant*

**Charcuterie & Cheese | 40 | 80**  
preserves, fruit, crackers, fruit & seed bread  
*50th Parallel Estate Pinot Noir*

**Lobster | 35**  
persimmon tare, horseradish, preserved tomato,  
spruce vinaigrette, onion marmalade, moss, daikon  
*50th Parallel Estate Chardonnay*

**Scallops | 28**  
burnt leek, delicata squash, trout roe, nasturtium,  
furikake, charred eggplant + miso beurre blanc, XO  
*50th Parallel Estate Riesling*

**Turbot | 30**  
brioche, gim-bugak, caviar, kimchi emulsion, potato,  
dill, fennel relish  
*50th Parallel Estate Mix and Mingle*

**Water Buffalo Tartare | 24**  
A1 sauce, fried alliums, mustard seed,  
shimeji, bone marrow, onion syrup, schiacciata  
*50th Parallel Profile Pinot Noir*

**Tandoori Carrots | 26**  
vadouvan, french lentils, carrot top salsa, squash purée,  
mushroom broth  
*50th Parallel Estate Pinot Gris*

**Gnocchi | 26**  
romesco, maitake, fig bbq, herb purée, onions, fennel,  
kale, queso fresco  
*50th Parallel Estate Profile Pinot Noir*

**Winter Vegetables | 26**  
mushroom purée, squash, leeks, beets, mushrooms,  
potato, miso carrot purée, celeriac "bonito"  
*50th Parallel Estate Pinot Gris*

**Wild Mushroom | 68**  
celeriac dashi, wild mushroom dumpling, toum, truffle,  
onion, miso fermented celeriac  
*50th Parallel Estate Pinot Noir*

**Wagyu Corned Beef Tongue | 24**  
A1 sauce, sunchoke, fig bbq, kohlrabi slaw, rye crumb,  
crispy shallots, onion syrup  
*50th Parallel Estate Rosé*

**Duck | 36**  
streusel, pear, cassoulet, beets, black bean, radicchio,  
chicory, plum kosho  
*50th Parallel Estate Unparalleled Pinot Noir*

**Short Rib | 50**  
fried rice, king crab, miso yolk, sweet soy, aged tomato,  
crispy garlic  
*50th Parallel Estate Pinot Noir*

**Dry Aged Bone In Pork Rack | 36**  
miso bagna cauda, onions, braised greens, mushrooms,  
black garlic, nasturtium  
*50th Parallel Estate Gewürtztraminer*

## ENHANCEMENTS

black pepper prawns +12 | lobster tail +26 | scallops +20

## CHEF'S TASTING MENU

85 | person | +45 with wine pairings | + 65 with elevated wine pairings  
*Full table participation required*

EXECUTIVE CHEF RYAN HARNEY | RESTAURANT CHEF JORDAN BELL

*The consumption of RAW food poses an increased risk of food borne illness  
Groups of 6 or more are subject to a 20% auto gratuity*