

BLOCK ONE

RESTAURANT

Duck Wings | 26 **Moroccan Flatbread | 19**

1/2 Dozen Oyster Trio | 30
nasturtium mignonette, plum ponzu, leche granita,
horseradish, lemon
2019 50th Parallel Estate Blanc de Noir

Charcuterie & Cheese | 40 | 80
preserves, fruit, crackers, fruit & seed bread
2024 50th Parallel Estate Pinot Noir

White Asparagus | 25
smoked miso vinaigrette, fava beans, radish,
comté, balsamic
2024 50th Parallel Estate Rosé

Gold Beets | 26
squash puree, grapefruit, hot honey, earl grey,
cocoa crisp
2023 50th Parallel Estate Mix & Mingle

Carrots | 26
ryeso bbq, confit garlic ricotta, whey vinaigrette,
chili crisp, chervil
2022 50th Parallel Estate Riesling

Water Buffalo Tartare | 24
beer cheese, secret sauce, charred oil, tomato,
onion, pickles, milk bun
2024 50th Parallel Estate Pinot Noir

Side Stripe Shrimp Crudo | 28
salsa negra, avocado, hominy, red onion, cucumber,
taro root
2023 50th Parallel Estate Gewürtztraminer

Octopus | 28
satay sauce, zucchini, smoked miso vinaigrette, tabuleh,
citrus, sambal
2024 50th Parallel Estate Pinot Gris

Scallops | 32
koji tomato, celeriac "bonito", pork belly crumble,
rutabaga, black trumpet XO
2025 50th Parallel Estate Rosé

Halibut | 38
nettle velouté, parsley salad, morels, karashi-zuke, tobiko
2023 50th Parallel Estate Mix & Mingle

Steelhead | 35
shoyu broth, potato dumplings, fermented greens,
turnips, shimeji, trout roe condiment
2024 50th Parallel Estate Chardonnay

Pork Belly | 28
rendang, burnt apple purée, apple momiji oroshi,
miso & celeriac sauce, spruce vinaigrette
2019 50th Parallel Estate Profile Pinot Noir

Lamb Kebab | 36
curried peas, mint chermoula, cabbage, onion syrup,
mustard seed, pickles, buckwheat
2023 50th Parallel Estate Merlot

Duck | 45
duck cabbage roll, crispy rice, sour beet + foie emulsion,
ramp aioli, pickled beets, shiso, morels
2019 50th Parallel Estate Profile Pinot Noir

Waygu Ribeye | 65
potato galette, roasted shallot, wonton prawns,
nori jam, kimchi, turnip
2020 50th Parallel Estate Unparalleled Pinot Noir

ENHANCEMENTS

black pepper prawns +16 | scallop +8 | blue cheese +6 | halibut +26

CHEF'S TASTING MENU

95 | 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*