

BLOCK ONE

RESTAURANT

Olives | 8

Duck Wings | 26

Hawaiian Roll | 17

1/2 Dozen Oyster Trio | 30

nasturtium mignonette, kimchi mignonette,
melon 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

Tuna Crudo | 28

bluefin tuna, pachikay, avocado, onion, cucumber,
fresno, orange, turnip, basil, taro root chip
2025 50th Parallel Estate Mix & Mingle

Roasted Beets | 27

beet mole, chèvre, salsa macha verde, cherries,
pumpkin seeds, herbs
2025 50th Parallel Estate Pinot Gris

Heirloom Tomatoes | 28

fermented tomato ricotta, stone fruit, coffee crunch,
radish, jicama, gooseberry, basil, shiso
2025 50th Parallel Estate Pinot Gris

Melon Crudo | 24

melon leche de tigre, fior di latte, blueberry chamoy,
tajin, basil, mint
2025 50th Parallel Estate Mix & Mingle

Octopus | 28

char sui, succotash, saffron bisque, citrus fennel slaw,
tarragon
2023 50th Parallel Estate Gewürztraminer

Scallops | 34

panang, herb espuma, sunomono corn, charred onion,
radish, labneh
2022 50th Parallel Estate Riesling

Halibut | 40

tosazu velouté, prawn bisque, thai salad, som tam,
kohlrabi, prawn cracker
2024 50th Parallel Estate Chardonnay

BBQ Salmon | 41

mushroom "risotto", pumpkin seeds, dill sweet & sour,
bok choy, leek & mustard
2020 50th Parallel Estate Profile Pinot Noir

Water Buffalo Tartare | 26

nam jim, tomato, bone marrow, bitter greens, zhoug,
momiji oroshi, taro root chip
2024 50th Parallel Estate Rosé

Dry Aged Pork Chop | 41

birch, corn financier, mole blanco, black garlic, apricot,
bbq turnip, corn sabayon, chimichurri roja
2020 50th Parallel Estate Profile Pinot Noir

Carrot Mezzelune | 28

ricotta, arugula pistou, coffee crisp, chervil gremolata
2024 50th Parallel Estate Chardonnay

Lamb Sirloin | 45

heirloom beans, turnips, onion, harissa jus, zhoug, mint
2024 50th Parallel Estate Pinot Noir

Duck | 45

plum koji, bbq duck buñuelo, carrot purée, pickled plums,
pressed carrot, shoyu cherry
2023 50th Parallel Merlot

Wagyu Chuck | 65

prawn sauce, beef cheek dumpling, cabbage, shiitake,
stone fruit mostarda, broccolini purée, demi-glace
2020 50th Parallel Estate Unparalleled Pinot Noir

ENHANCEMENTS

black pepper prawns +16 | scallop +7 | 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*