

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

FORNO

Beef Barbacoa | 32

mole blanco, corn, stone fruit, fresno, fior di latte,
pickled onion, salsa falsa

2024 50th Parallel Estate Pinot Noir

Mediterranean | 30

babaganoush, zucchini, red pepper, tomato, onion,
olives, goat feta, calabrian toum, herbs

2023 50th Parallel Estate Gewürztraminer

Margherita | 22

fior di latte, tomato, basil, hot honey

2020 50th Parallel Estate Profile Pinot Noir

LUNCH

Tuna Crudo | 28

bluefin tuna, pachikay, avocado, onion, cucumber,
fresno, orange, turnip, basil, taro root chip

2025 50th Parallel Estate Mix & Mingle

Glamour Farming Salad | 26

baby gem lettuce, spinach, blueberry vinaigrette, radish,
cucumber, carrot, herbs, chèvre, stonefruit, shallots
halibut +26 | jumbo prawns +16 | avocado +4

2025 50th Parallel Estate Glamour Farming Pétillant

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

Water Buffalo Tartare | 26

nam jim, tomato, bone marrow, bitter greens, zhoug,
momiji oroshi, taro root chip

2024 50th Parallel Estate Rosé

Beef Cheek Dumplings | 29

prawn sauce, cabbage, roasted shiitake, broccolini purée
stone fruit mostarda, demi-glace

2024 50th Parallel Estate Pinot Noir

ENHANCEMENTS

halibut +26 | black pepper prawns +16 | scallop +7 | salmon +26

EXECUTIVE CHEF RYAN HARNEY | RESTAURANT CHEF JORDAN BELL

EXECUTIVE PASTRY CHEF NOEL DIZON

*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*