

FROM THE SEA

Oysters by the 1/2 Dozen | 26 🍷 GF

mignonette, horseradish, lemon

the consumption of RAW oysters poses an increased risk of food borne illness

50th Parallel Estate Brut Sparkling

Sable Collar | 25 🍷

gooseberry relish, mezcal sambal, radish, shiso, farro verde, papaya & jicama slaw, basil, fermented pineapple leche

50th Parallel Estate Gewürztraminer

Seafood 'Chowder' | 27 🍷

mushroom velouté, soy sake sablefish, smoked mussels, sourdough trofie, mushrooms, pickled shimeji, miso chili crunch, crispy shallots
sourdough +5

50th Parallel Estate Riesling

Scallops | 26 🍷 GF

miso butter emulsion, pickled apple, kizami sauce, puffed rice cracker, Northern Divine caviar, citrus & fennel slaw

50th Parallel Estate Pinot Noir Rosé

Crab Toasties | 26 🍷

sourdough, mole amarillo, cilantro purée, creamed yucca, jicama, trout roe
crab toastie +12

50th Parallel Estate Chardonnay

Sablefish | 27 🍷

seabuckthorn glaze, celeriac & whey sauce, black rice, ponzu charred cabbage, fermented gooseberry, tenkasu, herbs

50th Parallel Estate Mix & Mingle

Lobster Tail | 30 🍷 GF

orange & sambal vinaigrette, sablefish mousseline, Japanese curry, pickled chanterelles, cauliflower, carrot, trout roe, parsley

50th Parallel Estate Chardonnay

BLOCK ONE RESTAURANT

FROM THE LAND

Duck Wings | 24 GF

soy caramel & chili crunch, green onion, garlic furikake, black garlic aioli

50th Parallel Estate Gewürztraminer

Water Buffalo Tartare | 23

yuzu kosho marinade, fried shallot, beef garum egg yolk emulsion, mustard seeds, pickled chanterelles, smoked bone marrow aioli, sunchoke chips, rice crackers

50th Parallel Estate Pinot Noir

Lamb Kebab | 29 GF

salsa matcha, fingerling potatoes, broccolini, cherry tomato, onion marmalade, pickled onions, mint chermoula, queso fresco, crispy bits

50th Parallel Estate Pinot Noir Rosé

Smoked Striploin | 34 GF

mushroom garum katsu sauce, confit potato, morels, brussels sprouts, mushroom gastrique, horseradish, egg yolk gel

50th Parallel Estate Profile Pinot Noir

Confit Duck Leg | 32

jerk glaze, pomegranate barbecue sauce, cornmeal fritter, radicchio, sweet potato, raita

50th Parallel Estate Riesling

FOR THE TABLE

Parker House Roll | 17 V

fermented honey, french butter, flake salt

Northern Divine Caviar | 145 🍷 GF

crème fraîche, fermented potato chips

50th Parallel Estate Blanc de Noir

Cheese Board | 33 V

Cheese & Charcuterie Board | 40 | 80
cured meats & cheese, pickles, mostarda, olive tapenade, fruit, Pinot Noir sauce, honey, saltines, fruit bread, cornbread crisp

50th Parallel Estate Profile Pinot Noir

63 Acres Bone-in Ribeye | 150 GF

demi-glace, chimichurri, braised greens, carrots, broccolini, mushrooms, shallots, potato rösti

50th Parallel Estate Unparalleled Pinot Noir

63 Acres Smoked Beef Short Rib | MP

bulgogi, pickled mustard greens, shimeji, carrot, onions, ginger scallion yorkshire pudding, pomme purée, crispy bits

50th Parallel Estate Unparalleled Pinot Noir

ENHANCEMENTS

blue cheese +6 | black pepper prawns +12 | lobster tail +26

FROM THE GARDEN

Olives | 12 V GF

50th Parallel Estate Mix & Mingle

Charcoal Beets | 21 V GF

habanero avocado crema, jicama, mint, basil, mezcal pickled grapefruit, honey, chamomile
jumbo prawns +12 | scallops +20

50th Parallel Estate Riesling

Mole Mushrooms | 22 V

tamarind mole, queso fresco, soy pickled shimeji, mustard seeds, sumac onions, brioche, toum

jumbo prawns +12

50th Parallel Estate Pinot Gris

Brussel Sprouts | 23 GF

spiced squash espuma, pumpkin seeds, ssamjang pork cheek, spicy miso aioli, pickled shallots, crispy bits

50th Parallel Estate Gewürztraminer

Lions Mane | 22 V

tandoori spice, raita, sumac pickled onion, chili garlic, crunchy beans, confit tomato, sweet & sour carrots, cauliflower persillade, crispy bits

50th Parallel Estate Pinot Gris

Glamour Farming Salad | 19 V GF

onion & basil vinaigrette, fruit, fennel, beets, fried shallots, pumpkin seed, goat cheese
avocado +4 | jumbo prawns +12 | sablefish +20

50th Parallel Estate Glamour Farming Pétillant

Chef's Tasting Menu | 80/person

full table participation required

groups of 6 or more are subject to a 20% auto gratuity

EXECUTIVE CHEF RYAN HARNEY

RESTAURANT CHEF JORDAN BELL

