

**BLOCK**  
**ONE** RESTAURANT

**Dine Around**

January 16th to February 2nd

**Celeriac Soup**

parmesan gougere, truffle oil

*50th Parallel Estate 2018 Riesling*

**Roasted Local Carrots**

pickled shallots, dill, rye crumble  
crème fraîche, arugula  
sherry vinaigrette

*50th Parallel Estate 2018 Pinot Noir Rose*

**Smoked Gouda Cappelletti**

caramelized onion, sautéed wild mushrooms  
chorizo, arugula pistou

*50th Parallel Estate 2018 Gewurztraminer*

**Pan-Roasted Lingcod**

bacon lardon, white bean puree, sautéed kale  
pickled mushrooms, lemon butter

*50th Parallel Estate 2018 Chardonnay*

**Braised Two Rivers Beef**

green papaya slaw, mint, hoisin glaze  
crispy rice noodles, peanuts, scallions  
fish sauce caramel

*50th Parallel Estate 2017 Estate Pinot Noir*

**Pumpkin Sponge Cake**

miso caramel, milk chocolate mousse  
toffee crumble, crème fraîche ice cream

**\$45**

Executive Chef – Kai Koroll

**50TH PARALLEL**  
**ESTATE**