

THE LOOKOUT RESTAURANT AT GRAY MONK

Dinner

Start

Harvest Soup Made daily from locally sourced, seasonal produce	10
Seared Albacore Tuna Harissa Cream Fraiche, House Made Sauerkraut, Soya Bean Potato Salad	18
Roasted Heirloom Carrots Smoked Ricotta, Shaved Landjäger, Pea Shoots, Sweet Pea Puree, Shallot & Pink Peppercorn Vinaigrette	14
Okanagan Greens Baby Romaine, Tiger Blue Cheese Aioli, Glazed Gypsy Bacon, Confit Cherry Tomatoes on the vine, Grilled Sourdough Crisp	16
Woodland Mushrooms Grilled King Oyster Mushroom, Balsamic Pearls, Aged Gouda, 65-Degree Duck Egg, Spiced Odyssey Port Reduction	17

Share

Artisanal Cheeseboard Local Cheese, House Made Pickles, Wine Jelly, Crunch Mustard, Toasted Croustades, Seasonal Compote	Small 15/ Large 25
Hand-Crafted Charcuterie Board Local Slices Charcuterie, Wine Jelly, Crunch Mustard, House Made Pickles, Seasonal Compote	Small 20 / Large 30
Warm Artisanal Bread & Seasonal Butter and Compotes Warm slices of Bread and Buns, House Flavored Seasonal Butter, Compotes	10

Main

Seared 8oz Beef Striploin Crispy Sweet Breads, Pomme Purée, Wilted Swiss Chard, Asparagus	44
Cast Iron Duck Breast Black Pepper Spätzle, Jalapeno and Riesling Choucroute, Honey Carrots, Sautéed Fiddle Heads, Cherry Jus	34
Chicken Paprikash Hand-Made Sour Cream Tagliatelle, Candied Chilis, Smoked Chanterelles	27
Roasted Halibut Caper Vinaigrette, Twice-Baked Crab and Goat Cheese Soufflé, Roasted Carrots, Sunchoke Purée	38
The Abbey Bowl Grilled Tofu, Sautéed Chick Peas, Wild Rice, Bok Choy, Red Wine Scallion, Crisped Root Vegetables	23
Crispy Pork Loin Dijon and Sage Schnitzel, Mustard Café Au Lait Sauce, Smoked Portabella, Forked Fingerling Potato	32