

THE LOOKOUT RESTAURANT AT GRAY MONK

Dinner

Start

Harvest Soup 10
Made daily from locally sourced, Seasonal Produce

Salmon Terrine 19
Smoked Wild Salmon, Blonde Endive & Fennel Salad, Dill Crème Fraîche, Sparkling Vinaigrette, Local Stone Fruit
Signature Wine Pairing: 2016 Odyssey White Brut

Tomato & Burrata 17
Unearthed Farms Heirloom Tomatoes, Aged Balsamic, Tanto Latte Burrata, Crispy Prosciutto, Basil Sponge
Signature Wine Pairing: 2017 Estate Gewürztraminer

Okanagan Greens 16
Light Foot Farms Mixed Greens, Blue Cheese Crumble, Diced Bacon, Cherry Tomatoes, BC Blueberries
Add a Seared Sockeye Salmon Fillet \$14

Lake Country Mushrooms 18
Local Greens & Baby Zucchini, Soft Poached Egg, Grassroot Gouda, Shaved Radish, Cured Yolk

Calamari 17
Black Garlic Mayo, Tzatziki Cream, Spicy Pepper Slaw
Signature Wine Pairing: 2018 Estate Pinot Blanc

Share

Cheese Plate Small 15, Large 25
Local Cheese, House Made Pickles, Grainy Mustard, Fresh Baguette, Seasonal Compote

Charcuterie Board Small 20, Large 30
Two Rivers Charcuterie, Grainy Mustard, House Made Pickles, Seasonal Compote

Warm Bread 10
Locally Made Warm Sour Dough, House Flavored Seasonal Butter, Compotes

The Monk Platter 98
A Platter for you and your friends to enjoy, Made with BC Cheese and Meat, Local Fresh Fruit, Baguette, Grainy Mustard, Compote and Pickles. Serves 4 people

Main

Beef Striploin 44
Seared 8oz, Green Peppercorn Salsa, Truffle Oil Roasted Potatoes, Wilted Swiss Chard, Mini Peppers
Signature Wine Pairing: 2016 Odyssey Meritage

Duck Breast 34
Cast Iron Yarrow Meadow Farms Duck, Roasted Torpedo Shallot & Rosemary Risotto, Squash, Black Kale, Cherry Jus

Chicken Paprikash 30
Sterling Springs Chicken, Fresh Tagliatelle Pasta, Candied Chilis, Smoked Mushrooms, Cherry Tomato, Sour Cream
Signature Wine Pairing: 2018 Estate Siegerrebe

Roasted Halibut 39
Oceanwise West Coast Halibut, Cauliflower Purée, Gnocchi, Baby Bok Choy, Rainbow Swiss Chard, Heirloom Beans

The Abbey Bowl 26
Grilled Tofu, Sautéed Chick Peas, Wild Rice, Bok Choy, Red Wine Scallion, Fresh Farm Vegetables, Peanuts

Pork Loin 33
Whiskey BBQ Glazed Pork Loin, Local Sweet Corn, Claremont Farms Peaches, Double Cream Brie, Pork Belly
Signature Wine Pairing: 2018 Estate Riesling