

THE LOOKOUT RESTAURANT AT GRAY MONK

Lunch

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, Cabbage 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

Pork Belly 28
BBQ Glazed Fraser Valley Pork Belly, Carrot, Sunflower Seed Purée, Blue Barley, Local Radish, Toasted Peanuts
Signature Wine Pairing: Estate 2018 Unwooded Chardonnay

Duck Confit 29
Yarrow Meadows Farm Duck Confit, Black Pepper Spätzle, Jalapeno and Riesling Choucroute, Paddy Pan Squash, Cherry Jus

Chicken Paprikash 27
Sterling Springs Chicken, Fresh Tagliatelle Pasta, Candied Chilis, Smoked Mushrooms, Cherry Tomato, Sour Cream
Signature Wine Pairing: 2018 Estate Siegerrebe

Sockeye Salmon 28
Mushroom & Wasabi Dusted, Red Fife Grain, Farm Herb Pistou, Cauliflower Purée, Honey Mushrooms, Sautéed Rainbow Swiss Chard
Signature Wine Pairing: 2018 Estate Pinot Auxerrois

The Abbey Bowl 23
Grilled Tofu, Sautéed Chick Peas, Wild Rice, Red Onion, Farm Fresh Vegetables, Peanuts

Flank Steak 24
Seared Open Faced Flank Steak on Focaccia, Horseradish Cream, Caramelized Onions, Tanto Latte Provolone Cheese, French Fries