

Three Course Dinner  
**MENU**

Three Course - \$85 with three (4oz) Wine Pairings

**FOR THE TABLE**

**House Made Pomme Frites..... 12**

*Truffle Mayo, Aged Parmesan, Fried Herbs*

*Suggested Pairing: 2018 Odyssey Traditional Brut*

**“Tanto Latte” Burrata ..... 28**

*Italian Prosciutto, Pepperoncini Peppers, Grilled Bread, Aged Balsamic & Olive Oil*

*Suggested Pairing: 2020 Odyssey Brut Rosé*

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**STARTERS**

**Heirloom Tomato Salad**

*Bocconcini Croquettes, Pickled Red Onion, Basil Vinaigrette*

*Suggested Pairing: Estate Pinot Gris*

**Bison Bolognese Ravioli**

*Taleggio Foam, Fresh Chervil*

*Suggested Pairing: Estate Merlot*

**Thai Squash & Coconut Soup**

*Crispy Octopus, Cilantro & Peanut Gremolata*

*Suggested Pairing: Roots Collection - Estate Siegerrebe*

**Potted Pork Rillettes**

*Pear Marmalade, House Baked Country Loaf*

*Suggested Pairing: Roots Collection - Estate Ehrenfelser*

**THE  
LOOKOUT  
RESTAURANT**

*Menu Design by Executive Chef Graham Momer & Chef De Cuisine Dimitri Bakalos*

**MAINS**

**Cab Franc Braised Beef Short Rib**

*Toma Mashed Potatoes, Glazed Carrots, Natural Jus*

*Suggested Pairing: 2019 Odyssey Cabernet Franc*

**Wild Sablefish**

*Fingerling Potato Succotash, Blistered Tomato & Bacon Broth*

*Suggested Pairing: Estate Pinot Blanc*

**Duck Cacciatore**

*Ricotta Gnocchi, Spiced Tomato & Citrus Emulsion*

*Suggested Pairing: 2019 Odyssey Pinot Noir*

**King Oyster Mushroom Steak**

*Farro & Wild Mushroom Ragout, Wilted Greens, Spruce Tip Glaze*

*Suggested Pairing: Estate Pinot Noir*

**Seared Scallops**

*Crispy Polenta, Cauliflower Purée, Black Garlic Emulsion*

*Suggested Pairing: Roots Collection - 2022 Odyssey Pinot Gris*

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**DESSERT**

**Fall Spiced Chiffon Cake**

*Local Apple Compote, Caramelized Honey, Coconut Gelato*

*Suggested Pairing: Roots Collection - Estate Kerner*

**Tiramisu**

*Espresso, Dark Chocolate Cookie, Whipped Mascarpone*

*Suggested Pairing: 2017 Sandhill Riesling Ice Wine*

**White Chocolate Cheesecake**

*Stone Fruit Compote, Raspberry Sorbet*

*Suggested Pairing: 2020 Odyssey Brut Rosé*