

THE LOOKOUT RESTAURANT

— LUNCH MENU —

FOR THE TABLE

Plant Based Board 22
Warm Olives, Smoked Almonds, Preserved Lemon
Hummus, Pickles, House Ciabatta
Suggested Pairing: Estate Wine Flight

Cheese Platter 28
Selection of three Artisanal Cheeses, Seasonal Preserves,
Smoked Almonds, Fresh Fruit, Ciabatta & Crackers
Suggested Pairing: Odyssey Wine Flight

Charcuterie 28
Assorted Artisanal Charcuterie, Pickles, Olives, Grainy
Mustard, Seasonal Preserves, Ciabatta & Crackers
Suggested Pairing: Odyssey Wine Flight

Burrata & Prosciutto 28
“Tanto Latte” Burrata, Italian Prosciutto, Pepperoncini
Peppers, Grilled Bread, Aged Balsamic & Olive Oil
Suggested Pairing: 2021 Estate Rosé

DESSERTS

Cup of Coffee? 12
Espresso Gelee, Caramel Sauce, Milk Foam, Chantilly
Suggested Pairing: Odyssey III Port

Lemon Parfait 14
Lemon Cream, Berry Compote, Almond Cookies,
Candied Citrus
Suggested Pairing: 2018 Odyssey Brut

Dark Chocolate Terrine 15
Roasted Pistachios, Semi-Dried Cherries, Charred
Vanilla Creme Anglaise
Suggested Pairing: Odyssey III Port

The Pour Over 15
Seasonal Sorbet, Fresh Fruit, Edible Flowers, Odyssey
Brut Rosé

STARTERS

Seasonal Soup 16
Made in house using Okanagan produce

Organic Green Salad 16
Lightfoot Farms Lettuces, Smoked Eggplant Dressing, Olive Oil Croutons,
Crispy Shallots Pecorino, Pumpkin Seeds
Suggested Pairing: 2021 Estate Chardonnay

Grilled Organic Carrots 19
Chorizo Vinaigrette, Manchego Custard, Almond Orange & Parsley Gremolata
Suggested Pairing: 2020 Estate Gewurztraminer

Scallop Risotto 28
Seared Scallops, Smoked Prawns, Miso Butter, Scallions
Suggested Pairing: 2020 Estate Riesling

MAIN COURSES

Smoked Celeriac Steak 32
Adobo BBQ Sauce, Summer Vegetable Slaw, Harissa Yoghurt, Toasted
Pumpkin Seeds
Suggested Pairing: 2018 Odyssey Cabernet Franc

Prawn & Ancient Grain Bowl 35
Grilled Prawns, Ancient Grains, Roasted Squash, Local Greens, Okanagan
Feta, Cherry Tomatoes, Lemon & Shallot Vinaigrette, Puffed Quinoa
Suggested Pairing: 2021 Estate Pinot Gris

Local Chicken Breast 36
Crispy Fingerling Potatoes, Adobo BBQ Sauce, Arugula Chimichurri
Suggested Pairing: 2018 Odyssey Meritage

Tuna Tataki Bowl 36
Beluga Lentil & Edamame Salad, Grilled Oyster Mushrooms, Miso Vinaigrette
Suggested Pairing: 2021 Estate Rosé

Miso Glazed Wild Halibut 55
Lobster Doughnuts, Coconut Sesame Foam, Grilled Bok Choy
Suggested Pairing: 2021 Estate Pinot Gris

Grilled Wagyu Flat Iron 59
“Toma” Cheese & Short Rib Stuffed Potato, Black Garlic Butter, Smoked Onion Jus
Suggested Pairing: 2018 Odyssey Merlot