

# 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*
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### DESSERTS

- Not a Coffee** ..... 12  
Espresso Gelee, Chocolate Hazelnut Crumble,  
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*
- Bison Carpaccio** ..... 24  
Truffle Aioli, Pickled Local Cherries, Peppery Greens, Kettle Chips  
*Suggested Pairing: 2018 Odyssey Cabernet Franc*
- Scallop Risotto** ..... 28  
Seared Scallops, Smoked Prawns, Miso Butter, Scallions  
*Suggested Pairing: 2020 Estate Riesling*
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### MAIN COURSES

- Smoked Celeriac Vegetarian 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  
Pomme Paillason, Black Garlic Butter, Smoked Onion Jus  
*Suggested Pairing: 2018 Odyssey Merlot*