

THE LOOKOUT RESTAURANT

FOR THE TABLE

Chips + Dip 8
House Kettle Chips Served with Dill Dip

Marinated Olives 12
Fresh Rosemary, Orange Zest

**Smoked Trout
& Prawn Dip** 15
*Pickled Onion, Lemon Aioli, All Dressed
Chips, Herbs*

Cheese Platter 25
*Selection of 3 Local + International Cheeses,
Seasonal Preserves, Mixed Candied Nuts,
Fresh Fruit, House Ciabatta, Oat Crackers*
Suggested Pairing: Estate Wine Flight

Charcuterie 25
*Assorted Artisanal Charcuterie, Pickles,
Olives, Grainy Mustard, Seasonal Preserves,
House Ciabatta, Oat Crackers*
Suggested Pairing: Estate Wine Flight

Odyssey Tapas Plate 50
*Smoked Duck, Wine Chorizo, Chicken
Liver Parfait with Rose Gelee, Selection of
3 Cheeses, Pickles, Olives, Mixed Candied
Nuts, Grainy Mustard, Seasonal Preserves,
House Ciabatta & Crackers*
Suggested Pairing: Odyssey Wine Flight

DESSERTS

Ice Cream Sundae 13
*Vanilla Bean Ice Cream, Dark Chocolate
Fudge, Salted Chocolate Chip Cookie*
Suggested Pairing: Odyssey III Port

Coconut Mousse Parfait 13
*Poached Rhubarb, Raspberry, Toasted
Coconut, Fresh Mint*
Suggested Pairing: 2018 Odyssey Brut Rosé

Lemon Stuffed Doughnut 13
*Organic Strawberries, Lemon Curd and
Toasted Meringue*
Suggested Pairing: 2018 Odyssey Brut

The Pour Over 16
*Seasonal Sorbet, Fresh Fruit, Edible Flowers
and Odyssey Brut Rosé*

STARTERS

Onion Velouté 12
Black Pepper Creme Fraiche, Smoked Lardo, Parsley Pistou
Suggested Pairing: 2019 Estate Pinot Noir

“The Lookout” Baby Kale Salad 14
*Lightfoot Farms Lettuces, Smoked Eggplant Dressing, Olive Oil
Croutons, Toasted Almond, Pecorino, Pumpkin Seed*
**Add Seared Chicken for \$12*
Suggested Pairing: 2019 Estate Unwooded Chardonnay

Fried Humboldt Squid 17
*Honey and Lime Emulsion, Shaved Spring Vegetables, Fresh Cilantro and
Black Sesame*
Suggested Pairing: 2020 Estate Riesling

Smoked Yarrow Meadows Duck Breast 20
Haskap Berry, Radicchio, Black Garlic, Thyme & Wild Honey Granola
Suggested Pairing: 2018 Odyssey Pinot Noir

SANDWICHES

*Served with Chips & Dill Dip. Upgrade your chips to Onion Velouté
or Baby Kale Salad for \$2.00*

Baked Brie BLT 20
*Black Pepper Bacon, Roasted Garlic Aioli, Lettuce, Tomato, Served on a
House Made Ciabatta Bun*
Suggested Pairing: 2020 Estate Riesling

Crispy Chicken Sandwich 22
*Chili Lime Mayo, Tamarind Chuntney, Tomato, Cucumber, Shaved
Carrot, Cilantro, Served on a House Made Ciabatta Bun*
**Add bacon for \$2.00*
Suggested Pairing: 2019 Estate Pinot Gris

West Coast Lobster Roll 29
*Butter Poached Lobster, Nori Slaw & Pickled Red Cabbage Slaw, Miso
Aioli, Sorel, House Baked Roll*
Suggested Pairing: 2019 Odyssey Pinot Gris

MAINS

Pan Seared Cauliflower Steak 30
*Wild Mushroom & Sprouted Legume Ragout, Shaved Carrots,
Pumpkin Seed & Spinach Pesto*
Suggested Pairing: 2019 Estate Pinot Noir

Pan Seared Chicken Breast 35
*Grilled Spring Vegetable & Farro Salad, Pea & Crème Fraiche Puree,
White Balsamic Vinaigrette, Candied Torpedo Onions*
Suggested Pairing: 2019 Estate Unwooded Chardonnay

Bavette 39
*Smashed Potatoes, “Wayne Gretzky Whiskey” BBQ Sauce, Charred
Onions and Carrots, Arugula Chimichurri*
Suggested Pairing: 2018 Odyssey Meritage

Wild BC Halibut 45
*Smoked Prawn & Beluga Lentil Ragout, Foraged Vegetables, Bacon
Vinaigrette, Fennel Foam*
Suggested Pairing: 2018 Odyssey Brut

