

Two Course MENU

Two Course \$65 Per Person with 4oz Wine Pairings.

FOR THE TABLE - Individually Priced

House Made Pomme Frites..... 12

Truffle Mayo, Aged Parmesan, Fried Herbs

Suggested Pairing: 2018 *Odyssey Traditional Brut*

Plant Based Board 22

Warm Olives, Smoked Almonds, Preserved Lemon Hummus, Pickles, House Ciabatta

Suggested Pairing: *Estate Wine Flight*

Artisanal Cheese Selection..... 24

Seasonal Preserve, Smoked Almonds, Fresh Fruit, Ciabatta and Crackers

Suggested Pairing: *Odyssey Wine Flight*

Artisanal Charcuterie Board 25

Pickles, Olives, Grainy Mustard, Seasonal Preserve, Ciabatta and Crackers

Suggested Pairing: *Odyssey Wine Flight*

“Tanto Latte” Buratta 28

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

Suggested Pairing: 2021 *Estate Rosé*

DESSERT - Individually Priced

72% Dark Chocolate Ganache 15

Chocolate Genoise, Raspberry Sorbet, Beetroot Sabayon

Suggested Pairing: 2018 *Odyssey Merlot*

Lemon Meringue Choux au Craquelin..... 15

Blueberry & Thyme Compoté, Earl Grey Anglaise

Suggested Pairing: 2018 *Traditional Odyssey Brut*

Olive Oil & Citrus Chiffon Cake..... 15

Coconut Mousse, Local Honey, Pistachio, Strawberry

Suggested Pairing: 2018 *Odyssey Brut Rosé*

STARTERS

“Always Local” Green Salad

Okanagan Pears, Macedonian Feta, Puffed Grains, Sumac Dressing

Suggested Pairing: 2021 *Estate Riesling*

Bison Carpaccio

Nam Jim Sauce, Crispy Shallots, Fresh Cilantro

Suggested Pairing: 2021 *Estate Rosé*

Organic Carrot Risotto

Seared Scallop, Grilled Chorizo, Candied Fennel

Suggested Pairing: 2020 *Estate Pinot Noir*

MAINS

Short Rib & Chanterelles on Toast

House Baked Rosemary Focaccia, Aged Parmesan, Red Wine Jus

Suggested Pairing: 2018 *Odyssey Cabernet Sauvignon*

Brut Battered Halibut & Chips

House Pomme Frites, Preserved Lemons Remoulade

Suggested Pairing: 2018 *Odyssey Traditional Brut*

Organic Chicken & Duck Sausage

Hazelnut Gnocchi, Smoked Carrot Puree, Sour Cherry Jus

Suggested Pairing: 2020 *Estate Merlot*

**THE
LOOKOUT
RESTAURANT**

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