

# THE LOOKOUT RESTAURANT

## — DINNER 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 Hazlenut 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*

**Seared Yarrow Meadows Duck Breast** ..... 55  
Beluga Lentils, Foie Gras & Cherry Jus, Citrus & Chili Oil  
*Suggested Pairing: 2019 Estate Pinot Noir*

**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 Paillasson, Black Garlic Butter, Smoked Onion Jus  
*Suggested Pairing: 2018 Odyssey Merlot*