

# Three Course MENU

Three Course - \$95 with 3 (4oz) Wine Pairings

## FOR THE TABLE

House Made Pomme Frites..... 15

*Truffle Mayo, Aged Parmesan, Fried Herbs*

**Suggested Pairing:** 2018 *Odyssey Traditional Brut*

“Tanto Latte” Burrata ..... 28

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

**Suggested Pairing:** 2019 *Odyssey Brut Rosé*

## STARTERS

“Always Local” Green Salad

*BC Strawberries, Macedonian Feta, Puffed Grains, Sumac Dressing*

**Suggested Pairing:** 2022 *Estate Chardonnay*

Organic Carrot Risotto

*Grilled Prawn, Chorizo, Candied Fennel*

**Suggested Pairing:** 2020 *Estate Pinot Noir*

Caramelized Onion Tarlet

*Chevre Foam, Olive Tapenade, Shaved Summer Vegetables*

**Suggested Pairing:** 2022 *Estate Pinot Gris*

Spicy Salmon Confit

*Fresh Coriander Salad, Chili Mayo, Puffed Wild Rice*

**Suggested Pairing:** 2022 *Estate Rosé*

**THE  
LOOKOUT  
RESTAURANT**

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

## MAINS

Crispy Pork Belly & Scallops

*Yuzu Marinated Farro, Fennel Confit, Carrot Jus*

**Suggested Pairing:** 2021 *Estate Riesling*

Wild Sablefish

*Fingerling Potato Succotash, Blistered Tomato & Bacon Broth*

**Suggested Pairing:** 2022 *Estate Pinot Blanc*

Togarashi Spiced Duck Breast

*Crispy Sushi Rice, Foraged Mushrooms, Caramelized Honey & Miso Jus*

**Suggested Pairing:** 2019 *Odyssey Meritage*

Pan Seared Cauliflower Steak

*Sprouted Legumes, Crunchy Chickpeas, Yuzu Slaw, Carrot Jus*

**Suggested Pairing:** 2021 *Estate Siegerrebe*

Grilled Bison Striploin

*Pommes Frites, Smoked Onion Aioli, Arugula Chimichurri*

**Suggested Pairing:** 2019 *Odyssey Cabernet Franc*

## DESSERT

Tiramisu

*Espresso, Dark Chocolate Cookie, Whipped Mascarpone*

**Suggested Pairing:** *Sandhill Riesling Icewine*

Bruléed Lemon Tart

*Fresh Blueberries, Charred Vanilla Frozen Yogurt*

**Suggested Pairing:** 2018 *Odyssey Traditional Brut*

Olive Oil & Citrus Chiffon Cake

*Strawberries, Rhubarb, Coconut Mousse, Local Honey*

**Suggested Pairing:** 2019 *Odyssey Brut Rosé*

The Pour Over

*Gray Monk Odyssey Brut Rosé, Fresh Berries, Seasonal Sorbet*

**Suggested Pairing:** 2019 *Odyssey Brut Rosé*