

Two Course Lunch
MENU

Two Course - \$60 with two (4oz) Wine Pairings

FOR THE TABLE

House Made Pomme Frites..... 12

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: 2020 Odyssey Brut Rosé

STARTERS

Heirloom Tomato Salad

Bocconcini Croquettes, Pickled Red Onion, Basil Vinaigrette

Suggested Pairing: Estate Pinot Gris

Bison Bolognese Ravioli

Taleggio Foam, Fresh Chervil

Suggested Pairing: Estate Merlot

Thai Squash & Coconut Soup

Crispy Octopus, Cilantro & Peanut Gremolata

Suggested Pairing: Roots Collection - Estate Siegerrebe

Potted Pork Rillettes

Pear Marmalade, House Baked Country Loaf

Suggested Pairing: Roots Collection - Estate Ehrenfelser

MAINS

Cab Franc Braised Beef Short Rib

Toma Mashed Potatoes, Glazed Carrots, Natural Jus

Suggested Pairing: 2019 Odyssey Cabernet Franc

Wild Sablefish

Fingerling Potato Succotash, Blistered Tomato & Bacon Broth

Suggested Pairing: Estate Pinot Blanc

Duck Cacciatore

Ricotta Gnocchi, Spiced Tomato & Citrus Emulsion

Suggested Pairing: 2019 Odyssey Pinot Noir

King Oyster Mushroom Steak

Farro & Wild Mushroom Ragout, Wilted Greens, Spruce Tip Glaze

Suggested Pairing: Estate Pinot Noir

DESSERT

Fall Spiced Chiffon Cake..... 14

Local Apple Compote, Caramelized Honey, Coconut Gelato

Suggested Pairing: Roots Collection - Estate Kerner

Tiramisu..... 15

Espresso, Dark Chocolate Cookie, Whipped Mascarpone

Suggested Pairing: 2017 Sandhill Riesling Ice Wine

White Chocolate Cheesecake..... 16

Stone Fruit Compote, Raspberry Sorbet

Suggested Pairing: 2020 Odyssey Brut Rosé

**THE
LOOKOUT
RESTAURANT**

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