

**THE
LOOKOUT
RESTAURANT**

Rosé Sauvée
MENU

STARTER

Amuse

*Albacore Tuna Tartare with Yuzu Pearls
Paired with Frozé*

FIRST COURSE

Roasted Strawberries & Burrata

*Fresh Basil, Citrus & Chili Gel, Fried Ciabatta
Paired with our 2022 Estate Rosé*

MAIN COURSE

Wild BC Halibut

*Beet Root Spaetzle, Early Summer Vegetables,
Warm Prawn & Pancetta Vinaigrette
Paired with our 2022 Estate Rotberger*

DESSERT

Cherry Clafoutis

*Raspberry & Sumac Gelato, White Chocolate
Paired with our 2019 Odyssey Brut Rosé*

