

Two Course MENU

Two Course - \$72 with 2 (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*

Slow Cooked Lamb Pappardelle

Spring Peas, Foraged Mushrooms, Ricotta

Suggested Pairing: 2019 *Odyssey Meritage*

Pan Seared Cauliflower Steak

Sprouted Legumes, Crunchy Chickpeas, Yuzu Slaw, Carrot Jus

Suggested Pairing: 2021 *Estate Siegerrebe*

DESSERT

Tiramisu 15

Espresso, Dark Chocolate Cookie, Whipped Mascarpone

Suggested Pairing: *Sandhill Riesling Icewine*

Brûléed Lemon Tart 15

Fresh Blueberries, Charred Vanilla Frozen Yogurt

Suggested Pairing: 2018 *Odyssey Traditional Brut*

Olive Oil & Citrus Chiffon Cake 15

Strawberries, Rhubarb, Coconut Mousse, Local Honey

Suggested Pairing: 2019 *Odyssey Brut Rosé*

The Pour Over 18

Gray Monk Odyssey Brut Rosé, Fresh Berries, Seasonal Sorbet

Suggested Pairing: 2019 *Odyssey Brut Rosé*