

The Lookout Wine Dinner Menu's 2017/2018

Sunday October 8th  
Oktoberfest

**Appetizer**

Sausage Board

Assorted German sausage served with homemade sauerkraut & curried ketchup

**Salad**


Roasted Beet & Goat Cheese salad served with candied pecans and pretzel bread rod

**Main Course**

Beef Roulade served on a bed of spaetzle served with tri colored carrots

**Dessert**

Apple Galette

Three wine glasses are shown in the background, each with a splash of liquid. The leftmost glass contains a light-colored liquid, the middle one a medium-colored liquid, and the rightmost one a dark red liquid. The splashes are captured in mid-air, creating a sense of movement.

November, Sunday 12th  
**Medieval Harvest Banquet**

**Appetizer**

Charcuterie Board

A selection of dried, cured and pated meats served with crusty bread, rustic cheese, marmalade and pickled onion

**Soup**

Roasted Sweet Potato and Smoked duck crackling soup topped with a marshmallow cream drizzle

**Main**

Braised Long Bone Short Rib  
Served with Root Vegetables

**Dessert**

Dark Chocolate Torte  
Topped with candied bacon & salted caramel sauce



December, Sunday 11th  
Holiday Prime Rib

**Appetizer**

Pan Seared Scallops served on toasted crostini drizzled with a house seasoned oil

**Salad**


Tequila Berry Salad

**Main**

Smoked Prime Rib  
served with tri colored fingerlig potatoes and vegetable noodles

**Desert**

Interactive Festive Fondue

Three wine glasses are shown in a row, each with a splash of liquid. The leftmost glass contains a yellow liquid, the middle one a reddish liquid, and the rightmost one a dark red liquid. The splashes are captured in mid-air, creating a dynamic and artistic background for the text.

January, Sunday 14th  
Regional BBQ \*

**Appetizer**

Inspired by Carolina Style BBQ

**Soup/Salad**

Inspired by Memphis Style BBQ

**Main**

Inspired by Kansas Style BBQ

**Dessert**

Inspired by Texas Style BBQ

\*Menu not finalized - subject to change.

Three wine glasses are shown in a row, each with a splash of liquid. The leftmost glass contains a light-colored wine, the middle one a medium-colored wine, and the rightmost one a dark red wine. The splashes are captured in mid-air, creating a sense of movement and elegance.

February, Sunday 11th  
Sweethearts Dinner

**Appetizer**

Twice Baked stuffed Potato Skins

**Salad**

California Spring Roll Salad

**Mains**

Seabass & Manhattan Sirloin  
Served with fresh thyme risotto & grilled brocolini

**Dessert**

Deluxe Banana Cream Pie

Three wine glasses are shown in the background, each with a dynamic splash of liquid. The leftmost glass contains a light-colored liquid, the middle one a medium-colored liquid, and the rightmost one a dark red liquid. The splashes are captured in mid-air, creating a sense of movement and elegance.

March, Sunday 11th

Irish Gastro Pub

**Appetizer**

Irish Cheddar & Chive Potato Cakes  
Served with horseradish seasoned sour cream

**Soup**

Creamy Galway Bay Seafood Chowder  
Served with homemade brown bread and Kerrygold butter

**Main**

Braised Lamb Shank  
Served with champ

**Dessert**

Traditional Bread and Butter Pudding