

the
SONORA ROOM
restaurant

STARTERS

Bread

house-made focaccia, sea-salted butter, olive oil, balsamic

\$10

Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

\$14

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris

Daily Soup

seasonally inspired

\$14

Suggested Wine Pairing: Server recommendation

Asparagus Salad

parmesan, 6-minute hen's egg, truffle dressing, mascarpone, sourdough croutons, living greens

\$25

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Rhubarb Salad

romaine heart, pickled rhubarb, balsamic, baked goat cheese, pinot noir rhubarb gel

\$24

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

Seared Tuna

citrus-crusted seared chilled albacore tuna, beets, citrus, sumac yogurt,

\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc

Pan Seared Scallops

smoked chicken rilette, cauliflower cream, piccalilli

\$31

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

Charcuterie

house-cured daily meat selection, local artisan cheeses, house pickles, local honey, caramelized nuts, crostini, house-made focaccia

\$32

Suggested Wine Pairing: Burrowing Owl Estate Winery Athene

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MAIN COURSES

Rd 17 Char

spring minestrone, confit cherry tomatoes, arugula pistou, orzo

\$46

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Duck Breast

Fraser Valley duck breast, mustard, turnips, turnip top soubise, savoury bread pudding,
black current pinot noir gel,

\$48

Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc

Chicken Breast

goat cheese gnudi, mushrooms, smoked bacon, charred broccoli, hazelnut sauce roti

\$46

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

63 Acres Beef Striploin

parmesan polenta croutons, wilted greens, carrot puree, asparagus, roasted mushrooms,
red wine jus

\$56

Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage

Sweet Potato Steak

citrus barley, pine nut-raisin crunch, braised greens, sautéed mushrooms, broccoli,
romesco sauce

\$38

Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier

Enhance Your Meal by Adding

Vegetables **\$12**

Herb roasted potatoes **\$12**

Please notify your server of any allergies or dietary restrictions.