

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*

**Plot Twist Farms Tomatoes**

confit tomatoes, fresh tomatoes, goat's cheese ricotta panna cotta, white balsamic pickled grapes, frisée, lemon gel, sourdough  
**\$27**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier*

**Romaine Salad**

romaine heart, lemon, garlic emulsion, parmesan, seed crunch, crisp prosciutto  
**\$26**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc*

**Seared Tuna**

citrus-crust 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, 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.**