

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 Cabernet Franc*

**Daily Soup**

seasonally inspired  
**\$14**

*Suggested Wine Pairing: Server recommendation*

**Plot Twist Farms Squash Salad**

roasted squash, lemon-truffle herbed goat cheese, candied walnuts, Frisee, pumpkin seed  
dressing, maple gel  
**\$27**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Syrah*

**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-crusted seared chilled albacore tuna, beets, citrus, sumac yogurt,  
**\$29**

*Suggested Wine Pairing: Wild Goose Gewürztraminer*

**Pan Seared Scallops**

smoked chicken rilette, cauliflower cream, piccalilli  
**\$31**

*Suggested Wine Pairing: Burrowing Owl Estate Pinot Gris*

**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 Merlot*

*the*  
**SONORA ROOM**  
*r e s t a u r a n t*

**MAIN COURSES**

**Rd 17 Char**

basil cavatelli, beets, almond puree, cauliflower and caper brown butter

**\$46**

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

**Duck Breast**

Fraser Valley duck breast, slow-cooked charred cabbage, pomme puree, truffle kohlrabi,  
pickled mustard, black current jus

**\$48**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir*

**Chicken Breast**

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

**\$46**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay*

**63 Acres Beef Striploin**

roasted carrots, fingerlings, sweet carrot puree, braised greens, beef tallow carrot relish,  
red wine jus

**\$56**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage*

**Roasted Aubergine**

charred roasted eggplant, spiced falafel, hummus, confit cherry tomatoes, warm roasted  
tomato dressing

**\$38**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc*

**Enhance Your Meal by Adding**

Vegetables **\$12**

Herb roasted potatoes **\$12**

**Please notify your server of any allergies or dietary restrictions.**