

the
SONORA ROOM
restaurant

Fall Proprietors' Wine Dinner

AMUSE BOUCHE

Cantaloupe & Caviar

Plot Twist Farms cantaloupe melon sorbet, Northern Divine white sturgeon caviar

1ST COURSE

Scallop & Squash

pan seared scallops, Medley Organic kuri squash tortellini, sage, almond

Wine Pairing: 2023 Burrowing Owl Estate Winery Rosé

2ND COURSE

Quail & Pear

slow cooked quail breast, caramelized pear, sunny side quail egg, quail confit croquet,
black garlic-truffle emulsion

Wine Pairing: 2011 Burrowing Owl Estate Winery Chardonnay

3RD COURSE

Veal & Mushrooms

braised veal cheeks, WTF mushrooms, swiss chard, bee pollen, pine nut butter

Wine Pairing: 2017 Burrowing Owl Estate Winery Pinot Noir

MAIN COURSE

Duck & Black Currant

roast Fraser Valley duck breast, pan seared foie gras, sunchoke, black current jus

Wine Pairing: 2009 Burrowing Owl Estate Winery Meritage

DESSERT

Chocolate & Blackberry

dark chocolate terrine, poached black berries, black berry gel, meringue, caramelized
white chocolate

Wine Pairing: Burrowing Owl Estate Winery Coruja

BURROWING OWL
estate winery