

the  
**SONORA ROOM**  
restaurant

**Sonora Room Fresh Sheet**

**STARTERS**

**Daily Soup**

seasonally inspired

*Suggested Wine Pairing: Server recommendation*

**Beet salad**

brûlée happy days goats' cheese, artisan greens, balsamic, beet chips

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2020 Viognier*

**Albacore Tuna**

tuna carpaccio, truffle mushrooms & potato, sour cream & onion chips

*Suggested Wine Pairing: Burrowing Owl Winery 2021 Sauvignon Blanc*

**Squash Risotto**

mascarpone, lemon and herb risotto, crisp genoa salami, green olive-almond gremolata

*Suggested Wine Pairing: Burrowing Owl Estate 2018 Malbec*

**ADDITIONAL SHARED PLATES**

**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*

**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*

Two course dinner menu \$52.00 per person, plus applicable tax & gratuity  
Three course dinner menu \$64.00 per person, plus applicable tax & gratuity

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**MAIN COURSES**

**BC Salmon**

seared BC salmon, parsley crust, fennel, tarragon gnocchi, citrus caper butter  
*Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc*

**Duck Breast**

Fraser Valley duck breast, pressed potatoes, roasted parsnips, pickled mustard seed,  
preserved black current jus  
*Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir*

**Chicken Breast**

seared polenta, broccoli, double smoked bacon, slow cooked carrots, peppercorn cream  
*Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay*

**Braised Beef Cheek**

mushrooms, braised greens, bee pollen, crisp garlic & onion, pine nut butter  
*Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage*

**Charred Cabbage**

spiced charred cabbage, cashew tofu puree, green onions, roasted cashews  
*Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc*

**Enhance Your Meal by Adding**

Vegetables	<b>\$12</b>
Herb roasted potatoes	<b>\$12</b>

**DESSERTS**

**Chocolate Terrine**

preserved plum gel, chocolate crumble, caramelized white chocolate, caramel ice cream

**Sticky Toffee Pudding**

almond lace cookie, toffee sauce, rum and raisin ice-cream

**Frozen**

trio of house-made sorbets & ice cream

**Cheese**

local cheese selection, locally sourced honey, nuts, crostini

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

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