

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 2017 Cabernet Franc

Daily Soup

seasonally inspired

\$14

Suggested Wine Pairing: Server recommendation

Beet Salad

brûlée happy days goat cheese, artisan greens, balsamic, beet caramel, pickled beets

\$26

Suggested Wine Pairing: Burrowing Owl Estate Winery 2023 Rosé

Egg & Bacon Salad

romaine heart, soft poached hen's egg, double smoked bacon, crisp parmesan

\$28

Suggested Wine Pairing: Burrowing Owl Estate Winery 2018 Malbec

Tuna Carpaccio

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

\$29

Suggested Wine Pairing: Wild Goose 2022 Stoney Slope Riesling

Squash Risotto

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

Suggested Wine Pairing: Burrowing Owl Estate 2020 Chardonnay

\$29

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 2018 Athene

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MAIN COURSES

BC Salmon

seared BC salmon, parsley crust, fennel, tarragon gnudi, citrus caper butter

\$46

Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Sauvignon Blanc

Duck Breast

Fraser Valley duck breast, pommes puree, roasted parsnips, pickled mustard seed,
preserved black current jus

\$48

Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Pinot Noir

Chicken Breast

seared polenta, broccolini, slow-cooked carrots, peppercorn cream

\$45

Suggested Wine Pairing: Burrowing Owl Estate Winery 2020 Viognier

Pork Tenderloin

garlic and sage marinated pork tenderloin, roasted mushrooms, fingerling potatoes,
braised greens, caramel apples, jus roti

\$46

Suggested Wine Pairing: Burrowing Owl Estate Winery 2018 Merlot

Charred Cabbage

spiced charred cabbage, cashew tofu puree, green onions, roasted cashews

\$38

Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Cabernet Sauvignon

Enhance Your Meal by Adding

Vegetables **\$12**

Herb roasted potatoes **\$12**

Please notify your server of any allergies or dietary restrictions.