

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

Dinner Menu

Appetizers

Daily Soup \$11

Seasonally Inspired

Wine Suggestion: Please ask your server

Smoked Duck and Heirloom Squash Salad \$16

Arugula, Toasted Quinoa, Parmesan

Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Pickled Harker's Farm Beet Salad \$15

Happy Days Goat Cheese, Watercress, Endive, White Balsamic Gel

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Sausage and Eggs \$18

House Made Pork Belly Sausage, White Bean Purée, Caramelized Onions, Pickled Mustard Seeds
Sunny Side Organic Egg

Wine Suggestion: Burrowing Owl Estate Winery Merlot

Tuna Carpaccio \$18

Grilled Sour Dough, Black Garlic Aioli, Pickled Red Onions, Truffle, Arugula Pesto

Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

Saffron Risotto \$14

Charred Cauliflower, Goat Milk Feta, Pistachio, Raisin, Chili

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Roasted Fraser Valley Quail \$18

Foie Gras Terrine, Pear Puree, Shaved Fennel, Pear Salad

Wine Suggestion: Burrowing Owl Estate Winery Meritage

Charcuterie and Cheese Sampling \$27

Sonora Room Pickles and Preserves, Similkameen Honey, Fresh Baked Bread, Crostini

Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc

Warm Marinated Olives \$8

Basil, Fennel, Balsamic Vinegar

Please note we automatically add a 17% gratuity to groups of 8 people or more.