

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

## Lunch Menu

### Mains

**Duck Confit \$23**

Cassoulet, Parsnip in Textures, Wilted Arugula, Sherry Vinegar Gastrique  
*Wine Suggestion: Burrowing Owl Estate Winery Merlot*

**Mushroom, Goat Cheese and Aged Cheddar Quiche \$18**

Walnuts, Poached Pear, Watercress Salad  
*Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris*

**House Smoked Pulled Brisket Sandwich \$20**

House made Sonora Room BBQ Sauce, Fennel Slaw  
Choice of: Soup or Mixed Greens Salad  
*Wine Suggestion: Burrowing Owl Estate Winery Syrah*

**Croque Madame \$18**

Brioche, Upper Bench Gold, Aged Cheddar Mornay, Fried Egg  
Choice of: Soup or Mixed Greens Salad  
*Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir*

**Oliver Char \$28**

Parsley Crusted and Baked, Roasted Potatoes, Side Stripe Shrimp, Caper  
Lemon Butter Emulsion  
*Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc*

**Rigatoni \$24**

Heirloom Squash, Kale, Walnut Crumbs, Sage, Parmesan  
*Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc*

**Salish Inlet Mussels \$22**

Fennel, Ginger, Preserved Lemon, Chardonnay  
*Wine Suggestion: Burrowing Owl Estate Winery Chardonnay*

**Pan Roasted Game Hen \$24**

Pomme Purée, Crisp Smoked Bacon, Sautéed Mushrooms, Roasted Shallots  
Red Wine Butter  
*Wine Suggestion: Burrowing Owl Estate Winery Merlot*

*Damian Mischkinis*  
**Chef de Cuisine**

*Ian Bohun*  
**Sous Chef**