

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

**Dinner Menu**

**Main Course**

**Roasted Oliver Char \$32**

Polenta Croutons, Pea and Pecorino Salad, Chimichurri

*Wine Suggestion: Burrowing Owl Estate Winery Chardonnay*

**Grilled Yakima Valley Lamb Chop \$39**

Bok Choy, Pea Shoot Emulsion, Braised Lamb Shepard's Pie

*Wine Suggestion: Burrowing Owl Estate Winery Meritage*

**Grilled Striploin \$38**

Leeks, Braised Beef Cheeks, Roasted Cipollini Onion, Red Wine Jus

*Wine Suggestion: Burrowing Owl Estate Winery Cabernet Sauvignon*

**Roasted Game Hen \$32**

Lemon and Rosemary, Watercress Pomme Purée, Buttered Zucchini, Jus Roti

*Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir*

**Tagliatelli \$28**

Blue Oyster Mushroom Carbonara, Crisp Prosciutto, Parmesan Truffle Gremolata

*Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc*

**Seared Scallops \$38**

Pork Belly Sausage, Smoked Apple Raisin Gastrique, Piggy Puffs

Slow Cooked Fester's Carrots, Tarragon

*Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris*

**Duck Confit \$32**

Crushed Purple Potatoes, Poached Cherries, Wilted Braising Greens

Cherry BBQ Sauce, Spiced Puffed Corn

*Wine Suggestion: Burrowing Owl Estate Winery Syrah*

*Damian Mischkinis*

**Chef de Cuisine**

*Ian Bohun*

**Sous Chef**