

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

Lunch Menu
Main Course

Roasted Oliver Char \$30

Polenta Croutons, Pea and Pecorino Salad, Chimichurri
Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Pork Belly "Burger" \$22

House Ground Pork Belly, Toasted Focaccia, Smoked Mozzarella, Watercress
Caramelized Onions, Apricot Mustard
Choice of: Daily Soup or Mixed Greens Salad
Wine Suggestion: Burrowing Owl Estate Winery Malbec

Three Cheese Grilled Cheese \$20

Upper Bench Gold, Qualicum Brie and Smoked Mozzarella, Zucchini Relish
Choice of: Daily Soup or Mixed Greens Salad
Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc

Squash, Onion and Spinach Quiche \$19

Served with Toasted Pumpkin Seed, Endive and Orange Salad
Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

Roasted Game Hen \$26

Lemon and Rosemary, Watercress Pomme Purée
Buttered Zucchini, Jus Roti
Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Tagliatelli \$24

Blue Oyster Mushroom Carbonara, Crisp Prosciutto
Parmesan Truffle Gremolata
Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Duck Confit \$28

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