

the
SONORA ROOM
restaurant

Valentine's Brunch

Appetizer Selection

Mushroom Consommé \$12

Mushroom Ravioli, Pickled Shimeji, Crisp Apple Truffle
Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Festers Organic Greens & Harker's Pickle Beetroot Salad \$14

Pistachio Emulsion, Parmesan Rind Puffs, Balsamic Reduction
Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Egg Tonnato and Ham \$15

Smoked Ham Hock Terrine, Crispy Capers, Pomme Paille
Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

Smoked Oliver Char Smorrebread \$16

Housemade Dark Rye, Crème Fraîche, Scallions, Radish
Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Main Course Selection

Steak 'n' Egg \$26

Grilled Alberta 6oz Flatiron, Paprika Scented Potatoes, Sauteed Mushrooms
Sunny Side Egg, Chimichuri
Wine Suggestion: Burrowing Owl Estate Winery Merlot

Butter Braised Leek Quiche \$19

Scallions, Goat Cheese, Aged Cheddar, Green Salad
Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Chorizo Hash \$19

Red Peppers, Le Petit Clos Cherry Tomatoes, Grilled Sourdough
Poached Egg, Hollandaise Garlic Jus
Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc

Brioche French Toast \$16

Maple Syrup, Cinnamon Butter, Raspberry Coulis, Lemon Curd
Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Damian Mischkinis
Chef de Cuisine

Ian Bohun
Sous Chef