

Sonora Room Restaurant

Dinner Menu

Appetizers

Chef's Daily Soup \$11

Seasonally Inspired and Garnished

Wine Suggestion: Please ask your server

Baby Iceberg Salad \$16

Little Qualicum Fromage Fraises, Tomato Buttermilk Dressing, Bacon, Chili Threads

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Yarrow Meadows Duck Rillettes \$15

Watercress, Bread Crisps, Bone Marrow and Vanilla Aioli, Lemon Zest

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Confit BC Octopus \$16

Local Blue Potatoes, Spring Onions, Chilis, Meyer Lemon, Fresh Mint

Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

Cold Smoked Albacore Tuna \$16

Local Green Beans, Dolci Artisan Bacon Crisps, Balsamic Yogurt, Poached Egg

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Antipasti Platter \$28

House Made and Locally Sourced Cured Meats, Local Cheeses, Seasonal Fruit Preserve, Mustard, Vegetable Pickles, Spiced Almonds, Olives, Fresh Baguette and Crackers

Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc

Refreshing Non Alcoholic Thirst Quenchers

House-made Lemonade \$4.00

House-made Ice Tea: Sweet or Un-Sweetened \$4.00

Sparkling Pear or Apple Essence: \$3.50

San Pellegrino: Limonata or Aranciata \$3.50

Soda Pop: Coke, Diet Coke, 7up \$3.00

Sips Rosemary Lime Soda \$3.50

Fentimans: Ginger Beer or Tonic Water \$3.50

Bottled Water: Badoit or Evian \$7.00