

Sonora Room Restaurant

Lunch Menu

Appetizers

Chef's Daily Soup \$11

Seasonally Inspired and Garnished

Wine Suggestion: Please ask your server

Happy Days Goat Cheese Salad \$14

Organic Greens, Organic Apples, Seasonal Garnishes

Choice of: Orange Basil or Weekly Vinaigrette

Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

Breads & Spreads \$14

Olive Tapenade, Roasted Carrot Hummus, Shrimp Salad

House-made Bread, Bread Crisps, Baguette

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Cold Smoked Albacore Tuna \$16

Local Green Beans, Dolci Bacon Crisps, Balsamic Yogurt, Frisee Greens, Poached Egg

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Warm Little Qualicum Brie Cheese Wheel \$21

Seasonal Fruit, Fruit Compote, Bread Crisps

Wine Suggestion: Please ask your server

Antipasti Platter \$26

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

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

Sips Rosemary Lime Soda \$3.50

Fentimans: Ginger Beer or Tonic Water \$3.50

Bottled Water: Badoit or Evian \$7.00