

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

## **Dinner Menu**

### **Appetizers**

**Daily Soup \$11**

Seasonally Inspired

*Wine Suggestion: Please ask your server*

**Smoked Duck and Heirloom Squash Salad \$16**

Arugula, Toasted Quinoa, Parmesan

*Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir*

**Pickled Harker's Farm Beets \$15**

Happy Days Goat Cheese, Watercress, Endive, White Balsamic Gel

*Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc*

**Sausage and Eggs \$18**

House Made Pork Belly Sausage, White Bean Purée, Caramelized Onions, Pickled Mustard Seeds  
Sunny Side Organic Egg

*Wine Suggestion: Burrowing Owl Estate Winery Merlot*

**Tuna Carpaccio \$18**

Grilled Sour Dough, Black Garlic Aioli, Pickled Red Onions, Truffle, Arugula Pesto

*Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris*

**Saffron Risotto \$14**

Charred Cauliflower, Goat Milk Feta, Pistachio, Raisin, Chili

*Wine Suggestion: Burrowing Owl Estate Winery Chardonnay*

**Roasted Fraser Valley Quail \$18**

Foie Gras Terrine, Pear Purée, Shaved Fennel and Pear Salad

*Wine Suggestion: Burrowing Owl Estate Winery Meritage*

**Charcuterie and Cheese Sampling \$27**

Sonora Room Pickles and Preserves, Similkameen Honey, Fresh Baked Bread, Crostini

*Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc*

**Warm Marinated Olives \$8**

Basil, Fennel, Balsamic Vinegar

*Please notify your server of any allergies or dietary restrictions.*

*For groups of 8 people or more, please note we automatically add a 17% gratuity.*