

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

**Essence of Wine Country Dining
Tasting Menu**

Amuse Bouche

Dill & Cucumber Gazpacho

Oliver Char Tartare, Radish

Wine Suggestion: 2013 Burrowing Owl Estate Winery Sauvignon Blanc

Poached Apple Salad

Crisp Prosciutto, Parmesan, "Burnt" Apple

Wine Suggestion: 2006 Burrowing Owl Estate Winery Chardonnay

Roasted Fraser Valley Quail

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

Wine Suggestion: 2005 Burrowing Owl Estate Winery Cabernet Franc

Braised Beef Cheeks

Roasted Garlic Risotto, Slow Cooked Carrots, Horseradish Jus

Wine Suggestion: 2005 Burrowing Owl Estate Winery Meritage

Lemon Meringue

Seasonal Sorbet, Pound Cake, Pickled Rhubarb

Mignardises

\$80 per person

add Wine Pairings for \$40 per person

Damian Mischkinis
Chef de Cuisine

Ian Bohun
Sous Chef

Ocean Wise



All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.