

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

Dinner Menu
Main Course

Duo of Lamb \$38

Confit Cheek & Savoy Cabbage Terrine, Grilled Chop, Black Olive Tapenade
Tomato Jam, Grilled Eggplant, Summer Squash

Wine Suggestion: Burrowing Owl Estate Winery Merlot

Pan Seared Striploin \$45

Pine Haven Grass Fed Beef, Pomme Puree, Sauce Chasseur, Braised Endive
Seasonal Vegetables

Wine Suggestion: Burrowing Owl Estate Winery Cabernet Sauvignon

Firehall Stout Marinated Pork Loin \$34

Apricot Chili Sauce, Braised Greens, Pearl Barley, WTF Mushrooms

Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Duck Confit \$32

Yarrow Meadows Duck Leg, Cornbread, Popcorn Gremolata, Creamed Corn, Baby Kale

Wine Suggestion: Burrowing Owl Estate Winery Syrah

Roasted Game Hen \$29

The Sonora Room Spicy Apple Marinade, Roasted Yams
Sweet Chili Marinated Tomatoes, Jus Rôti

Wine Suggestion: Burrowing Owl Estate Winery Malbec

Poached Arctic Char \$32

Road 17 Arctic Char, Saffron Soubise, Fresh Peas, Wild Rice Crunch, Crispy Chick Peas

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Spinach & Ricotta Stuffed Conchiglioni \$26

House made Chorizo, Red Pepper & Tomato Bisque, Arugula Pistou

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Damian Mischkinis
Chef de Cuisine

Ian Bohun
Sous Chef