

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

Lunch Menu

Main Course

Duck Confit \$30

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

Wine Suggestion: Burrowing Owl Estate Winery Syrah

Roasted Game Hen \$27

The Sonora Room Spicy Apple Marinade, Roasted Yams

Sweet Chili Marinated Tomatoes, Jus Rôti

Wine Suggestion: Burrowing Owl Estate Winery Malbec

Poached Arctic Char \$30

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

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Smokey Pulled Lamb \$22

Confit Lamb Cheeks, Cubano Bun, Chipotle Adobe Sauce, Carrot & Apple

Slaw, Le Petit Clos Herb Emulsion, Served with Chicharrones

Wine Suggestion: Burrowing Owl Estate Winery Merlot

Three Cheese Grill \$20

Brie, Aged White Cheddar, Upper Bench Gold, Zucchini Relish, Grainy Mustard

Served with choice of Green Salad or Soup

Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc

WTF Oyster Mushroom Quiche \$19

Fresh Herbs, Goat Cheese, Aged White Cheddar

Served with a Beet & Radish Salad

Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Spinach & Ricotta Stuffed Conchigli \$25

Housemade Chorizo, Red Pepper & Tomato Bisque, Arugula Pistou

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Damian Mischkinis

Chef de Cuisine

Ian Bohun

Sous Chef