

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

## **Lunch Menu**

### **Main Course**

#### **Duck Confit \$29**

Yarrow Meadows Duck Leg, Roasted Beets, Oyster Mushrooms  
Black Garlic Paste, Bacon & Beer Succotash, Tomato Gastrique  
*Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir*

#### **Roasted Chicken \$27**

Farmcrest Chicken Breast, Salt Baked Fingerling Potatoes  
Roasted Squash, Eggplant, Olive & Orange Jus Rôti  
*Wine Suggestion: Burrowing Owl Estate Winery Chardonnay*

#### **Poached Arctic Char \$30**

Road 17 Arctic Char, Cauliflower Pomodoro, Sourdough Croutons  
Brown Butter, Capers, Charred Lemon  
*Wine Suggestion: Burrowing Owl Estate Winery Chardonnay*

#### **BBQ Pulled Pork \$21**

Smoked and Braised Pork Shoulder, Focaccia Bun, Plum BBQ Sauce  
Red Cabbage Slaw, Served with Chicharrones  
*Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc*

#### **Three Cheese Grill \$19**

Brie, Aged White Cheddar, Upper Bench Gold, Zucchini Relish, Grainy Mustard  
House Hot Sauce, Served with choice of Green Salad or Soup  
*Wine Suggestion: Burrowing Owl Estate Winery Merlot*

#### **Fennel Quiche Florentine \$19**

Spinach, Goat Cheese, Aged White Cheddar  
Served with a Pear & Walnut Salad  
*Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris*

#### **Winter Squash Fettuccine \$23**

Upper Bench Gold Fondue, Oyster Mushrooms, Sage Crunch  
*Wine Suggestion: Burrowing Owl Estate Winery Chardonnay*

*Damian Mischkinis*  
**Chef de Cuisine**

*Ian Bohun*  
**Sous Chef**