

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

Dinner Menu

Main Courses

Chick Pea Panisse \$28

Pesto Gnocchi, Red Pepper Emulsion, Provence Style Vegetables

Wine Suggestion: Burrowing Owl Estate Winery Syrah

Duck Confit \$32

Crispy Ham Gnocchi, Mustard, Variety of Peas, Pickle

Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc

Duo of Lamb \$39

New Season Lamb Loin & Cheek, Fondant Potatoes,
Black Garlic, Garden Vegetables

Wine Suggestion: Burrowing Owl Estate Winery Athene

Sterling Chicken \$29

Crispy Potato, Sunchoke, Asparagus, Wild Mushrooms

Wine Suggestion: Burrowing Owl Estate Winery Merlot

Road 17 Artic Char \$32

Char & Agnolotti, Spring Greens, Clam & Herb Broth,
Lemon Shellfish Foam

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Canadian Beef \$42

Seared & Braised Beef, Textures of the Onion & Potato Family

Wine Suggestion: Burrowing Owl Estate Winery Meritage

Dean Heselden
Chef de Cuisine

Ian Bohun
Sous Chef