

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

Lunch Menu

Main Courses

Chick Pea Panisse \$26

Pesto Gnocchi, Red Pepper Velouté, Provence Style Vegetables
Wine Suggestion: Burrowing Owl Estate Winery Syrah

Duck Confit \$30

Crispy Ham Gnocchi, Mustard, Variety of Peas, Pickles
Wine Suggestion: Burrowing Owl Estate Winery Petit Verdot

Sterling Chicken \$28

Crispy Potato, Local Sunchoke, Asparagus, WTF Wild Mushrooms
Wine Suggestion: Burrowing Owl Estate Winery Malbec

Quiche Lorraine \$19

Ham Hock, Aged Cheddar, Onion
Served with a choice of Soup or Garden Green Salad
Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Braised Beef Sandwich \$22

Pulled Braised Short Rib, House BBQ Sauce,
Served with a choice of Soup or Garden Green Salad
Wine Suggestion: Burrowing Owl Estate Winery Merlot

Vegetarian Croque Monsieur \$19

Mushroom, Leeks, Goats' Cheese, Sourdough Bread,
Served with a choice of Soup or Garden Green Salad
Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

Dean Heselden
Chef de Cuisine

Ian Bohun
Sous Chef