

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

Dinner Menu

Main Courses

Pan Seared Salmon \$26

Pan Seared BC Salmon, Charred Broccoli, Radishes, Slow Cooked Celery,
Red Pepper Velouté

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Duck Confit \$28

Crisp Duck Confit, Glazed Beets, Maple Braised Large White Beans, Crisp Kale

Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc

Caramelized Scallops \$34

Caramelized Sustainable Scallops, Roasted Eggplant Relish, Wilted Arugula,
Parmesan Puffs, Butter Sauce

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Braised Beef Short Ribs \$35

Braised Short Rib, Pomme Purée, Onion Petals, Parsnips in Textures,
Wilted Kale, Truffle Scented Jus

Wine Suggestion: Burrowing Owl Estate Winery Cabernet Sauvignon

Twice Cooked Farm Crest Chicken \$26

Twice Cooked Chicken Breast, Potato Gnocchi, Creamed Leeks, Wild Mushrooms,
Wilted Greens, Jus Rôti

Wine Suggestion: Burrowing Owl Estate Winery Merlot

Lamb Sirloin \$32

Oven Roasted Lamb Sirloin, Salt Roasted Fingerlings, Slow Cooked Festers' Carrots,
Braised Red Cabbage, Rosemary Jus

Wine Suggestion: Burrowing Owl Estate Winery Syrah

Butternut Squash Tortellini \$22

Sage Emulsion, Braised Greens, Parmesan

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay



All seafood options on this menu are recommended by the
Vancouver Aquarium's Ocean Wise program as ocean-friendly.