

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

## Lunch Menu

### Main Courses

**Twice Cooked Farm Crest Chicken \$24**

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

*Wine Suggestion: Burrowing Owl Estate Winery Merlot*

**Grilled Cheese \$18**

Sonora Room Three Cheese Grilled Cheese, Zucchini Relish, House Seasonal Hot Sauce  
Choice of Soup or House Green Salad

*Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc*

**Braised Short Rib Sandwich \$18**

Pulled Braised Short Rib Sandwich, House BBQ Sauce  
Choice of Soup or House Green Salad

*Wine Suggestion: Burrowing Owl Estate Winery Cabernet Sauvignon*

**Duck Confit \$26**

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

*Wine Suggestion: Burrowing Owl Estate Winery Malbec*

**Pan Seared BC Salmon \$26**

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

*Wine Suggestion: Burrowing Owl Estate Winery Chardonnay*

**Butternut Squash Tortellini \$20**

Sage Emulsion, Braised Greens, Parmesan

*Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir*



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