

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

Desserts

Lavender Crème Brûlée \$12

Rosemary Almond Streusel, Red Wine Poached Apples,
Raspberry Thyme Gel

Before and After Eight \$12

Dark Chocolate Donuts, White Chocolate Mint Ice Cream,
Milk Chocolate Crunch

Okanagan Stone Fruit Napoleon \$12

Coconut Pastry, Lime Crème Fraîche Crèmeux, Basil Gel,
Stone Fruit Sorbet, Candied Ginger

Dessert Charcuterie \$18

Selection of House Chocolate Charcuterie, Cheesecake,
Preserves & Sweets

Suggested Pairing: Burrowing Owl Estate Winery Cabernet Franc

Ice Cream Sorbet Selection \$11

A Trio of Seasonal House Churned Ice Cream & Sorbet

Cheese Selection \$8 / piece

Crostini, Spiced Nuts and Seasonal Sonora Room Preserves

Suggested Pairing: Burrowing Owl Estate Winery Merlot

Katharina Boyo
Pastry Chef