

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

Lunch Menu

Appetizers

Seasonally Inspired Soup \$12

Fine Point Farms Green Salad \$18

Crisp Prosciutto, Upper Bench King Cole Blue Cheese,
Black Garlic Croutons, Preserved Lemon Emulsion

Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

Poached BC Side Stripe Prawns \$19

Spiced Gazpacho, Cucumber, Heirloom Tomatoes, Basil

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

House-Made Lamb Merguez Orecchiette \$20

Slow Cooked Garlic, Wilted Seasonal Greens, Chilies, Pecorino Romano

Wine Suggestion: Burrowing Owl Estate Winery Merlot

Charcuterie and Cheese Sampling \$29

Selection of Local and House Charcuterie, Upper Bench Cheeses,
Local Honey, The Sonora Room Pickles and Preserves

Wine Suggestion: Burrowing Owl Estate Winery Athene or Chardonnay

Warm Marinated Olives \$11

Arugula, Sundried Tomatoes, Seed Crunch

Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc

Please notify your server of any allergies or dietary restrictions.

For groups of 8 people or more, please note we automatically add a 17% gratuity.