

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

## Lunch Menu

### Main Courses

**Farmcrest Chicken Coq au Vin Blanc \$32**

Festers Carrots, Rosemary Salt Baked Potatoes, Onions Petals,  
House Cured- Smoked Bacon, BOEW Chardonnay Jus

*Wine Suggestion: Burrowing Owl Estate Winery Chardonnay*

**Duck Confit \$34**

Confit Duck Leg, Buttered Local Beans,

Blackberry Gastrique, Crisp Polenta, Onion Soubise

*Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc*

**Ricotta Gnudi \$26**

Roasted Hazelnuts, Happy Days Goat Cheese,

Tuscan Kale, Corn Vinaigrette

*Wine Suggestion: Burrowing Owl Estate Winery Syrah*

**Quiche Florentine \$20**

Summer Squash, Spinach, Aged Cheddar, Goats Cheese

Served with Spinach, Arugula, Heirloom Tomato Salad

*Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris*

**Corned Beef Sandwich \$18**

Warm Corned Beef, Focaccia, Honey Mustard,

Pickled Red Onions, Arugula, The Sonora Room Hot Sauce

Served with Soup or Garden Green Salad

*Wine Suggestion: Burrowing Owl Estate Winery Malbec*

**Open Faced Tuna Nicoise \$19**

Seared Albacore Tuna, Beans, Cucumber, Olives,

Heirloom Tomato Chutney, Black Olive Focaccia

Served with Soup or Garden Green Salad

*Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir*

*Lee Humphries*  
Chef de Cuisine

*Ian Bohun*  
Sous Chef