

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

## Lunch Menu

### MAIN COURSES

#### Sonora “BKT”

cured local pork belly | Tuscan kale | smoked tomato compote | aged cheddar

*served with your choice of soup or salad \$20*

*suggested wine pairing: Burrowing Owl Estate Winery Cabernet Franc*

#### Quiche

winter greens | bacon \$21

*suggested wine pairing: Burrowing Owl Estate Winery Pinot Gris*

#### Duck Confit & Waffles

maple soubise | crispy pickled peppers | house hot sauce \$27

*suggested wine pairing: Burrowing Owl Estate Winery Pinot Gris*

#### Chicken Duo

roasted drumette | brick-pressed thigh | salt-roasted potato |

braised greens | apple jus \$28

*suggested wine pairing: Burrowing Owl Estate Winery Chardonnay*

#### Roasted Mediterranean Sandwich

Roasted yellow & red peppers | grilled onion | arugula |

crispy eggplant & zucchini | goat cheese | balsamic mayonnaise \$19

*suggested wine pairing: Burrowing Owl Estate Winery Merlot*

#### Slow Roasted Pork Belly

caramelized squash | spaetzle | red pepper aji \$26

*suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir*

#### Seared BC Salmon

beet risotto | crème fraîche | fresh herbs \$28

*suggested wine pairing: Burrowing Owl Estate Winery Chardonnay*

Restaurant Chef  
*Stephen Blackburn*

Sous Chef  
*Ian Bohun*



*All seafood options on this menu are recognized by the Ocean Wise program as being sustainable and ocean-friendly.*