

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

Dinner Menu

STARTERS

Daily Soup

locally inspired ~ house made \$12

suggested wine pairing: check with your server

Charcuterie for Two

house charcuterie | *Upper Bench* cheeses | local honey |

The Sonora Room pickles and preserves \$29

suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

Fine Point Farm Green Salad

basil-honey vinaigrette | focaccia crouton | shaved garden vegetables | pickles \$17

suggested wine pairing: Burrowing Owl Estate Winery Cabernet Franc

Prawns & Clams “Casino”

BC side stripe prawns & manila clams |

black garlic croutons | fresh herbs | pecorino \$21

suggested wine pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Seared Scallops

asparagus | carrot | almond beurre blanc | caviar \$23

suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

Roasted Pork Belly

watercress | garlic chips | rhubarb-bay laurel vinaigrette \$19

suggested wine pairing: Burrowing Owl Estate Pinot Noir

Please notify your server of any allergies or dietary restrictions.

On groups of 8 or more, an 18% service charge will applied to the bill.