

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

Lunch Menu

MAIN COURSES

Sonora Steak Sandwich

aji | arugula | *Beretta* flank steak | *Upper Bench* “King Cole” blue cheese \$25
served with your choice of soup or salad
suggested wine pairing: Burrowing Owl Estate Winery Cabernet Sauvignon

Quiche

asparagus | fresh mint | house-fresh cheese \$21
served with your choice of soup or salad
suggested wine pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Duck Confit Club

house pancetta | *Upper Bench* “Gold” | Katharina’s focaccia \$26
served with your choice of soup or salad
suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir

Spiced Chicken Breast

chili marinated | cucumber rhubarb salad | herbs | fresh yoghurt \$26
suggested wine pairing: Burrowing Owl Estate Winery Pinot Gris

Fazoletti Pasta

rainbow chard | goat cheese shallot cream | toasted pine nuts \$22
suggested wine pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Seared Road 17 Arctic Char

WTF mushroom risotto | crème fraiche | fresh herbs \$27
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.*