

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

## Lunch Menu

### *First Course*

#### **Daily Soup** \$12

locally inspired

*suggested wine pairing: check with your server*

#### **Seared Scallops** \$23

balsamic | eggplant | caper berries | olives

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

#### **Beef Carpaccio** \$21

black garlic parmesan crouton | pink peppercorn emulsion | microgreens

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

#### **Pea Risotto** \$18

pea textures | beans | local goat cheese

*suggested wine pairing: Burrowing Owl Estate Winery Chardonnay*

#### **Fine Point Green Salad** \$18

cucumber | compressed apple | queso fresco | local vegetables | lemon dill dressing

*suggested wine pairing: Burrowing Owl Estate Winery Sauvignon Blanc*

#### **Smoked Octopus** \$22

crispy black olives | sorrel | nasturtium | cherry tomatoes

*suggested wine pairing: Burrowing Owl Estate Winery Malbec*

#### **Charcuterie and Cheese Selection** \$29

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

*The Sonora Room* pickles and preserves |

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

#### **Mixed Olives** \$11

arugula | vincotto | puffed grains

*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.*

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## Lunch Menu

### *Main Course*

#### **Grilled Skirt Steak** \$25

toasted focaccia | braised endive | green pepper puree | shallot red wine reduction  
*served with your choice of soup or salad*  
*suggested wine pairing: Burrowing Owl Estate Winery Meritage*

#### **Sonora Room Quiche** \$20

summer peas | feta | spinach  
*suggested wine pairing: Burrowing Owl Estate Winery Pinot Gris*

#### **Duck Confit** \$29

braised tomatoes | fava and edamame beans | endive  
*suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir*

#### **Road 17 Arctic Char** \$22

focaccia | grilled eggplant | egg | herb pistou | herbs  
*suggested wine pairing: Burrowing Owl Estate Winery Sauvignon Blanc*

#### **Merguez Spiced Garbanzo Beans** \$25

red pepper puree | crispy shimeji mushrooms  
*suggested wine pairing: Burrowing Owl Estate Winery Athene*

#### **Sous Vide Chicken Breast** \$28

cucumber and local berry salad | spicy stone fruit dressing | yogurt cracker  
*suggested wine pairing: Burrowing Owl Estate Winery Merlot*

#### **Grilled Pork Tenderloin** \$29

braised kale | green and yellow beans | savoury fruit crumble  
*suggested wine pairing: Burrowing Owl Estate Winery Chardonnay*

*Restaurant Chef*  
*Stephen Blackburn*



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