

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

Dinner Menu

First Course

Daily Soup \$12

locally inspired

suggested wine pairing: check with your server

Fine Point Green Salad \$18

cucumber | compressed melon | local vegetables | pickled onion | lemon dill dressing

suggested wine pairing: Burrowing Owl Estate Winery Pinot Gris

Seared Scallops \$24

balsamic | eggplant | caper berries | olives

suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

Carpaccio \$21

tuna & beef carpaccio | black garlic emulsion |

pink peppercorn emulsion | microgreens

suggested wine pairing: Burrowing Owl Estate Winery Cabernet Sauvignon

Estate Pumpkin Risotto \$18

crisp parmesan | sidestripe shrimp

suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

Charcuterie and Cheese Selection \$29

house charcuterie | local artisan cheese | *Okanagan Wildbrush* 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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Dinner Menu

Main Course

Duck Confit \$34

braised tomatoes | *Amazia Farms* beans | lentils | grilled endive
suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir

Road 17 Arctic Char \$32

grilled eggplant | smoked potatoes | steamed clams & mussels | herb pistou | grilled lemon
suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

“Merguez Style” Chickpea \$28

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

***Beretta Farms* Beef Tenderloin** \$49

foie gras mousse | Swiss chard | grape capers | match stick potatoes | jus
suggested wine pairing: Burrowing Owl Estate Winery Cabernet Sauvignon

Seared Chicken Breast \$31

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

Grilled Pork Tenderloin \$32

braised kale | *Bonfire Culinary Garden* beans | savoury fruit crumble | smoked cherries
suggested wine pairing: Burrowing Owl Estate Winery Malbec

Seared Venison \$44

kohlrabi | baby zucchini | rapini | black bean crouton | sea buckthorn | dark jus
suggested wine pairing: Burrowing Owl Estate Winery Petit Verdot



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