

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

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.

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

Lunch Menu

Main Course

Shaved Slow-Roasted Sirloin Sandwich \$25

toasted sourdough | arugula | green pepper puree |
red wine shallots | roasted garlic aioli | brie
served with your choice of soup or salad
suggested wine pairing: Burrowing Owl Estate Winery Meritage

Sonora Room Quiche \$20

WTF mushrooms | *Upper Bench* “King Cole” blue cheese |
parmesan | spinach & endive salad | pickled beets
suggested wine pairing: Burrowing Owl Estate Winery Pinot Gris

Duck Confit \$29

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

Road 17 Arctic Char \$30

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

“Merguez Style” Chickpea \$28

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

Seared Chicken Breast \$27

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

Grilled Pork Tenderloin \$29

braised kale | green and yellow beans | savoury fruit crumble | smoked cherries
suggested wine pairing: Burrowing Owl Estate Winery Malbec



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