

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 \$16

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

suggested wine pairing: Burrowing Owl Estate Winery Pinot Gris

Seared Scallops \$24

cauliflower | caper berries | croutons | brown butter

suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

Carpaccio \$20

tuna & beef carpaccio | black garlic emulsion |

pink peppercorn emulsion | microgreens

suggested wine pairing: Burrowing Owl Estate Winery Cabernet Sauvignon

Estate Pumpkin Risotto \$17

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 \$33

wheat berries | confit sea buckthorn | *Okanagan Wildbrush* honey | braised endive
suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir

Lois Lake Steelhead Trout \$32

butter confit creamer potato | heirloom beets | mushroom duxelles | creamed greens
suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

“Merguez Style” Chickpea \$26

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

Beretta Farms Beef Tenderloin \$46

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

Roasted Chicken Breast \$29

ricotta gnudi | *Amazia Farms* purple onion |
WTF mushrooms | lardon | thyme sauce
suggested wine pairing: Burrowing Owl Estate Winery Malbec

Wild Brush Honey-Glazed Pork Belly \$34

seared-rare albacore tuna | aubergine relish | broccolini | caramelized apples
suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir



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