

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 \$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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Lunch Menu

Main Course

“BLT” Sandwich \$22

pork belly | *Amazia Farms* tomato chutney | arugula | roasted garlic aioli
served with your choice of soup or salad
suggested wine pairing: Burrowing Owl Estate Winery Syrah

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 \$31

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

Lois Lake Steelhead Trout \$30

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

“Merguez Style” Chickpea \$24

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

Roasted Chicken Breast \$27

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 \$32

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.*