

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

Valentine's Day

STARTERS

(select one)

Roasted Squash Salad

*balsamic roasted winter squash | artisan greens |
quark cheese mousse | puffed wheat berries*
suggested wine: Burrowing Owl Estate Pinot Gris

Smoked BC Oyster Chowder

corn hush puppies | potato chips | charred shallots
suggested wine: Burrowing Owl Estate Sauvignon Blanc

Duck Duo

*foie gras torchon | duck rilette | local quince |
brioche | caramelized honey jelly*
suggested wine: Burrowing Owl Estate Chardonnay

MAINS

(select one)

Pan Seared Scallops & Confit of Pork

*raisins drunk on Burrowing Owl Chardonnay |
warm quinoa salad | braised endive*
suggested wine: Burrowing Owl Estate Pinot Noir

Duck Confit

"salarraise" potato | watercress | granny smith apple chutney
suggested wine: Burrowing Owl Estate Merlot

Athene Braised Beef Cheeks

parnip textures | wild rice | cranberries | gremolata
suggested wine: Burrowing Owl Estate Athene

Roasted Potato Gnocchi

*fondant winter squash | oyster mushrooms |
brown butter | crispy sage*
suggested wine: Burrowing Owl Estate Malbec

DESSERT

(select one)

Chocolate Embrace

*dark chocolate mousse | white chocolate ganache |
milk chocolate ice cream*

Selection of Petit Fours (for two)

small bite-sized confectionery

suggested wine: Burrowing Owl Estate Coruja

DINNER ENHANCEMENT

Add a plate of Upper Bench Cheese

spiced nuts | Okanagan 'Wildbrush' honey | house made crackers
\$10 per piece