

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

Roasted Squash Salad \$16

balsamic roasted winter squash | artisan greens |

quark cheese mousse | puffed wheat berries

suggested wine: Burrowing Owl Estate Pinot Gris

Sunny Valley Ostrich “Carpaccio” \$20

pickled sunchoke | dry egg yolk | hazelnut | star anise aioli | fennel

suggested wine: Burrowing Owl Estate Sauvignon Blanc

Duck Duo \$28

foie gras torchon | duck rillettes | Anjou pear |

brioche | caramelized honey jelly

suggested wine: Burrowing Owl Estate Chardonnay

Mushroom Risotto \$16

oyster mushrooms | arugula | truffle oil | parmesan

suggested wine: Burrowing Owl Estate Pinot Noir

Charcuterie and Cheese Selection \$29

local cured meat | 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

Croque Monsieur \$20

ham | Upper Bench Gold cheese | béchamel | house-made bread
served with your choice of soup or green salad
suggested wine pairing: Burrowing Owl Estate Winery Pinot Gris

Cured Steelhead Trout \$29

maple burnt skin | panisse | shrimp | kohlrabi
suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

Roasted Farmcrest Chicken \$28

creamy potatoes | Upper Bench brie | mushrooms | leek | jus
suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

Sonora Room Quiche \$20

spinach | fennel seeds | goats cheese feta
served with your choice of soup or green salad
suggested wine pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Duck Confit \$27

Sarladaise potatoes | watercress | Granny Smith apple-chutney
suggested wine pairing: Burrowing Owl Estate Winery Merlot

Seared Scallops & Confit Pork Belly \$32

chardonnay drunken raisins | warm quinoa salad | braised endive
suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

Roasted Potato Gnocchi \$25

fondant winter squash | oyster mushrooms |
brown butter | crispy sage
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.*