

*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.*