

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

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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Dinner Menu

Main Course

Cured Steelhead Trout \$32

maple burnt skin | panisse | shrimp | kohlrabi

suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir

Roasted Farmercrest Chicken \$29

creamy potatoes | Upper Bench brie | mushrooms | leek | jus

suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

Burrowing Owl Athene-Braised Beef Cheeks \$32

parsnip textures | wild rice | cranberries | gremolata

suggested wine pairing: Burrowing Owl Estate Winery Athene

Duck Confit \$34

Sarladaise potato | watercress | Granny Smith apple chutney

suggested wine pairing: Burrowing Owl Estate Winery Merlot

Seared Scallops & Confit Pork Belly \$36

chardonnay drunken raisins | warm quinoa salad | braised endive

suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

Roasted Potato Gnocchi \$28

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.