

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

Fine Point Farms Greens \$16

goat cheese feta | rhubarb & Burrowing Owl estate vinegar dressing | fresh herbs

suggested wine: Burrowing Owl Estate Winery Pinot Gris

Sunny Valley Ostrich “Carpaccio” \$20

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

suggested wine: Burrowing Owl Estate Winery Sauvignon Blanc

Duck Duo \$28

foie gras torchon | duck rillettes | *Amazia* Farm rhubarb |
house-made brioche | caramelized honey jelly

suggested wine: Burrowing Owl Estate Winery Chardonnay

BC Side Stripe Prawn Barley “Risotto” \$20

local asparagus | parmesan | fresh mint

suggested wine: Burrowing Owl Estate Winery Chardonnay

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 | fresh herbs | 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

Warm Quinoa Salad \$28

drunken apricots | vegetable demi-glace | organic vegetable “bouquetière”
suggested wine pairing: Burrowing Owl Estate Winery Pinot Gris

Road 17 Arctic Char \$32

arugula velouté | peas & turnips | herbed fork-crushed potatoes
suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

“Coq Au Vin” \$30

roasted *Farmcrest* chicken breast |
chicken thigh croquette | *Amazia Farm*-picked vegetables
suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir

Pork Tenderloin \$36

kale & guanciale | soubise | brandied cherries
suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir

Duck Confit \$34

pommes dauphine | sunflower pesto | raisins | jus
suggested wine pairing: Burrowing Owl Estate Winery Malbec

Waikikalei Ranch Beef Striploin \$45

“champvallón” | buttered radishes | creamed spinach | red wine jus
suggested wine pairing: Burrowing Owl Estate Winery Meritage



All seafood options on this menu are recognized by the Ocean Wise program as being sustainable and ocean-friendly.