

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

Lunch Menu

First Course

House-Made Bread \$5

whipped butter with Maldon sea salt

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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Lunch Menu

Main Course

Sonora Room Quiche \$20

local asparagus | potato | goat cheese

served with your choice of soup or green salad

suggested wine pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Shrimp Roll \$23

house-made leek bun | scallion | tarragon aioli

served with your choice of soup or green salad

suggested wine pairing: Burrowing Owl Estate Winery Cabernet Sauvignon

Warm Quinoa Salad \$26

drunken apricots | vegetable demi-glace | organic vegetable “bouquetière”

suggested wine pairing: Burrowing Owl Estate Winery Pinot Gris

Road 17 Arctic Char \$30

arugula velouté | peas & turnips | herbed fork-crushed potatoes

suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

“Coq Au Vin” \$29

roasted *Farmcrest* chicken breast |

chicken thigh croquette | *Amazia Farm*-picked vegetables

suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir

Duck Confit \$31

pommes dauphine | sunflower pesto | raisins | jus

suggested wine pairing: Burrowing Owl Estate Winery Merlot



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