

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 | fresh herbs | seasonal fruit | *Burrowing Owl Estate Vinegar* dressing

suggested wine: Burrowing Owl Estate Pinot Gris

BC Side Stripe Prawns Barley “Risotto” \$18

aubergine | fresh thyme | parmesan

suggested wine: Burrowing Owl Estate Chardonnay

Grilled Summer Squash Salad \$16

whipped goat cheese | salsa verde | puffed grains

suggested wine: Burrowing Owl Estate Sauvignon Blanc

“Vitelo-Tonato” \$21

Albacore Tuna Gravlax

veal jus aioli | pickled ramps | capers | *Amazia Farm* herb salad

suggested wine: Burrowing Owl Estate Pinot Gris

Duck Duo: Foie Gras Torchon & Rillettes \$28

stone fruit | House made brioche | rose powder | caramelized honey jelly

suggested wine: Burrowing Owl Estate Chardonnay

Charcuterie and Cheese Selection \$29

house charcuterie | local artisan cheese | Okanagan Wildbrush honey |

The Sonora Room pickles and preserves

suggested wine: Burrowing Owl Estate Cabernet Franc

Warm Mixed Olives \$11

Arugula | herb | 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.*



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

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Dinner Menu

Main Course

Road 17 Arctic Char \$32

arugula velouté | peas | turnip | fork crushed herbed potatoes
suggested wine: Burrowing Owl Estate Charonnay

Slow Roasted Pork Belly \$36

summer squash nage | pea pesto | pickled mustard seeds
suggested wine: Burrowing Owl Estate Pinot Noir

Duck Confit \$34

cherry | almond sauce | endive and potato salad | star anise
suggested wine: Burrowing Owl Estate Merlot

“Coq-au-Vin” \$30

Roasted Farmcrest chicken breast | braised thighs croquette | classic garnishes |
Amazia Farm fresh pick
suggested wine: Burrowing Owl Estate Chardonnay

Waikikahei Farm Beef Striploin \$42

mushroom jam | shallot | charred broccolini | red wine jus
suggested wine: Burrowing Owl Estate Meritage

Yakima Valley Roasted Lamb Loin \$46

heirloom tomatoes | fresh bay leave | scallion | beans | mash potatoes
suggested wine: Burrowing Owl Estate Cabernet Sauvignon

Vegan Summer Vegetable Tart \$28

Amazia Farm fresh pick | cashew cheese
suggested wine: Burrowing Owl Estate Pinot Gris

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