

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

## Lunch Menu

### *First Course*

#### **Seasonal 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 Sauvignon Blanc*

#### **Winter Squash Risotto** \$18

mushroom | parmesan

*suggested wine: Burrowing Owl Estate Chardonnay*

#### **Fennel & Cured Trout** \$20

fennel salad | apple | fennel pollen

*suggested wine: Burrowing Owl Estate Viognier*

#### **Duck Duo: Foie Gras Torchon & Rillettes** \$28

Okanagan apple | House made brioche | caramelized honey jelly

*suggested wine: Burrowing Owl Estate Pinot Noir*

#### **Charcuterie and Cheese Selection** \$29

house charcuterie | local artisan cheese | Okanagan Wildbrush honey

*The Sonora Room* pickles and preserves

*suggested wine: Burrowing Owl Estate Athene*

#### **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.*

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## Lunch Menu

### *Main Course*

**Sonora Room Quiche** \$20

gruyere cheese | cream | leek | potato

*Served with seasonal soup or green salad*

*suggested wine: Burrowing Owl Estate Viognier*

**Pulled Chicken Sandwich** \$22

peach bbq sauce | caramelized onion | *Upper Bench* gold cheese

*Served with seasonal soup or green salad*

*suggested wine: Burrowing Owl Estate Sauvignon Blanc*

**Pan Seared BC Rockfish** \$29

piperade | red pepper sauce | panisse | chickpea

*suggested wine: Burrowing Owl Estate Chardonnay*

**Duck Confit** \$32

roasted brussel sprouts & potato salad | mustard dressing | local quince

*suggested wine: Burrowing Owl Estate Pinot Noir*

**Roasted Chicken Breast** \$29

sauce Véronique | grape | winter squash | walnut

*suggested wine: Burrowing Owl Estate Merlot*

**Quinoa & Spinach Slice** \$26

brussel sprout | winter squash | scallion jus

*suggested wine: Burrowing Owl Estate Pinot Gris*



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