

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

**STARTERS**

**House Made Bread Selection**

Sonora Room butter, olive oil

\$6

*Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay*

**Warm Olives**

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

\$11

*Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc*

**Daily Soup**

\$10

*Suggested Wine Pairing: Server recommendation*

**Fine Points Farms Organic Green Salad**

artisan lettuce, seasonal vegetables, stone fruit dressing

\$10

*Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris*

**Asparagus Salad**

slow cooked egg, house smoked BC pink salmon, watercress emulsion

\$15

*Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc*

**Baby Romaine**

baby romaine, lemon-garlic aioli, herb & seed crunch, shaved manchego, prosciutto

\$14

*Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris*

**Pea and Mint Risotto**

crisp parmesan, sautéed spot prawns, preserved lemon

\$16

*Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier*

**Charcuterie**

house-cured daily meat selection, Upper Bench cheeses, house pickles,  
Wildbrush honey, caramelized nuts, crostini, house made bread

\$28

*Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir*

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**SONORA ROOM**  
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**MAIN COURSES**

**Pan Seared Road 17 Arctic Char**

marinated potatoes, asparagus, sauce vierge

\$25

*Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc*

**Farmcrest Chicken Breast**

slow cooked carrot, bacon lardons, crispy kale

\$28

*Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir*

**Roasted Pork Loin**

caramelized spiced apple chutney, braised fennel, creamed potatoes, chardonnay jus

\$24

*Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay*

**Beef Ribeye**

sautéed WTF mushrooms, parmesan-truffle polenta croutons, peppercorn sauce

\$34

*Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage*

**Honey Glazed Duck Breast**

oven roasted, charred savoy cabbage, cherry gastrique, toasted ancient grains

\$32

*Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc*

**Vegan Vegetable Tart**

cashew cheese, romesco sauce

\$22

*Suggested Wine Pairing: Burrowing Owl Estate Winery Merlot*

**Please notify your server of any allergies or dietary restrictions.**

**Culinary Director: Lee Humphries**

**Restaurant Chef: Simon Bouchard**



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