

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

LUNCH STARTERS

House Made Bread Selection

Sonora Room butter, olive oil

\$6

Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

\$11

Daily Soup

seasonally inspired

\$10

Fine Points Farms Organic Green Salad

artisan lettuce, seasonal vegetables, stone fruit dressing

\$10

Asparagus Salad

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

\$15

Baby Romaine

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

\$14

Pea and Mint Risotto

crisp parmesan, sautéed spot prawns, preserved lemon

\$16

Charcuterie

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

\$28

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LUNCH MAIN COURSES

Orecchiette Pasta

chorizo, chilli, Okanagan sun-charred red pepper romesco sauce
\$20

The Sonora Room Quiche

WTF mushroom, aged cheddar, Fine Points Farms mixed greens
\$18

Okanagan Grilled Cheese

brie, Tickler aged cheddar, Okanagan Sun cheese by Upper Bench Creamery,
zucchini relish, sour dough bread, apricot hot sauce
\$18

Open Face Grilled Vegetable Sandwich

Happy Days goat's cheese, charred focaccia, red onion marmalade, aged balsamic vinegar
\$16

Waikikahei Ranch Beef Burger

smoked bacon, tomato jam, brioche bun, lemon-garlic aioli, romaine leaves
\$19

Pan Seared RD 17 Arctic Char

marinated potatoes, asparagus, sauce vierge
\$25

Roasted Pork Loin

caramelized spiced apple chutney, braised fennel, creamed potatoes, chardonnay jus
\$24

Enhance Your Meal By Adding

Sautéed sustainable prawns \$12
Oven roasted organic chicken breast \$12
Pan seared foie gras \$21 (50g)

Please notify your server of any allergies or dietary restrictions.

Culinary Director: Lee Humphries
Restaurant Chef: Simon Bouchard