

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

Heirloom Carrot Salad

carrots: raw, roasted, pickled, quinoa cake, drunken raisins, cumin

\$16

Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier

Baby Romaine

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

\$15

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris

Scallops

pan seared scallops, local corn, bacon-tomato vinaigrette

\$21

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

Charcuterie

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

\$28

Suggested Wine Pairing: Burrowing Owl Estate Winery Rosé

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MAIN COURSES

Pan Seared Road 17 Arctic Char

eggplant, Kalamata olives, Festers organic summer squash, tomatoes

\$28

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Farmcrest Chicken Breast

slow cooked carrot, bacon lardons, crispy kale

\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

Peace River Lamb

oven roasted, olive oil lemon potato puree, salt baked local beets,
garlic scape salsa verde

\$40

Suggested Wine Pairing: Burrowing Owl Estate Winery Athene

Beef Ribeye

sautéed WTF mushrooms, wilted summer greens, parmesan-truffle polenta croutons,
peppercorn sauce

\$38

Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage

Duck Confit

Okanagan peaches, toasted almonds, fingerling potatoes, endive

\$34

Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc

Vegan Vegetable Tart

cashew cheese, romesco sauce

\$25

Suggested Wine Pairing: Burrowing Owl Estate Winery Merlot

Enhance your meal by adding

local vegetable medley \$6

olive oil and lemon potato puree \$6

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.