

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

Heirloom Carrot Salad

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

\$16

Baby Romaine

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

\$15

Scallops

pan seared scallops, local corn, bacon-tomato vinaigrette

\$21

Charcuterie

house-cured daily meat selection, local artisan 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

Beef Burger

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

Pan Seared Road 17 Arctic Char

eggplant, Kalamata olives, Festers organic summer squash, tomatoes
\$28

Duck Confit

Okanagan peaches, toasted almonds, fingerling potatoes, endive
\$34

Enhance Your Meal By Adding

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