

## 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

### Artisan Organic Green Salad

artisan lettuce, seasonal vegetables, honey-Dijon vinaigrette

\$10

### Beet Salad

Salt baked beets, Tuscan kale, roasted shallot dressing, baked goats cheese, caramelized pecans

\$16

### Baby Romaine

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

\$15

### Scallops

pan seared scallops, parsnip puree, apple, raisin, aged balsamic

\$21

### Charcuterie

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

\$28

## **LUNCH MAIN COURSES**

### **Orecchiette Pasta**

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

### **The Sonora Room Quiche**

winter squash, thyme, aged cheddar, artisan green salad  
\$18

### **Okanagan Grilled Cheese**

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

### **Beef Burger**

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

### **Pan Seared Albacore Tuna**

roasted red pepper, chorizo, navy beans, charred broccolini, smoked paprika broth  
\$30

### **Duck Confit**

apple butter, warm roasted Brussel sprouts & apple salad, fingerling potatoes,  
pickled mustard seeds  
\$34

### **Enhance Your Meal By Adding**

Oven roasted organic chicken breast \$12  
Local Vegetable Medley \$6  
Creamed potato puree \$6

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

**Culinary Director: Lee Humphries  
Restaurant Chef: Simon Bouchard**