

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

STARTERS

House-Made Bread Selection

house-made bread, Sonora Room butter, olive oil, balsamic

\$6

Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

\$11

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Daily Soup

seasonally inspired

\$10

Suggested Wine Pairing: Server recommendation

Artisan Organic Green Salad

artisan lettuce, seasonal vegetables, puffed wheat berries, maple balsamic vinaigrette

\$10

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris

Winter Squash and Manchego

butternut squash and potato gratin, rosemary, Manchego, puff pastry, apple purée

\$16

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

Seared Albacore Tuna

citrus, beets, coriander seeds, crème fraîche

\$21

Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier

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

MAIN COURSES

BC Salmon and Leeks

pan seared salmon, braised leek, capers, egg, tarragon, yogurt

\$32

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

Farmcrest Chicken Breast

ricotta cavatelli, broccolini, celery, apricot, hazelnut, sauce suprême

\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris

Grilled Beef Tenderloin

Béarnaise sauce, potato Pont Neuf, butternut squash, wilted greens

\$42

Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage

Duck Confit

lentil vinaigrette, mirepoix, herbs, star anise, carrot and brown butter purée

\$34

Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc

Mushroom “Bourguignon”

mushroom ragout, red wine sauce, glazed pearl onion, smoked tofu lardons,
heirloom carrots & broccolini

\$26

Suggested wine pairing: Burrowing Owl Estate Winery Athene

Enhance Your Meal By Adding

local vegetable medley **\$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.*