

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

**LUNCH 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**

**Daily Soup**

seasonally inspired

**\$10**

**Artisan Organic Green Salad**

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

**\$10**

**Winter Squash and Manchego**

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

**\$16**

**Seared Albacore Tuna**

citrus, beets, coriander seeds, crème fraîche

**\$21**

**Charcuterie**

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

**\$28**

## LUNCH MAIN COURSES

### **Bucatini Pasta**

mushroom, pancetta, arugula, chicken jus, Asiago  
**\$20**

### **The Sonora Room Quiche**

spinach, goat feta, fennel seeds, artisan green salad  
**\$18**

### **Okanagan Grilled Cheese**

aged cheddar, Upper Bench gold, brie, balsamic onion jam  
choice of daily soup or artisan green salad  
**\$18**

### **Beef Burger**

smoked bacon, tomato jam, brioche bun, lemon-garlic aioli, romaine leaves  
choice of daily soup or artisan green salad  
**\$19**

### **BC Salmon and Leeks**

pan seared salmon, braised leek, capers, egg, tarragon, yogurt  
**\$30**

### **Duck Confit**

lentils, vinaigrette, mirepoix, herbs, star anise, carrot and brown butter purée  
**\$34**

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

oven roasted organic chicken breast **\$12**  
local vegetable medley **\$6**

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

**Culinary Director: Lee Humphries**

**Restaurant Chef: Simon Bouchard**