

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

**STARTERS**

**House Made Bread Selection**

house-made bread, Sonora Room garlic scape salted 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*

**Pear Salad**

red wine poached pears, endive, almonds, blue cheese dressing  
\$17

*Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier*

**Beef Carpaccio**

crisp parmesan, preserved quince, pickled mustard seeds, herb salad  
\$19

*Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir*

**Seared Scallops**

citrus beets, beet caramel, dried ham  
\$22

*Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc*

**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 Cabernet Franc*

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

**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**

sauce soubise, rosemary salt baked fingerling potatoes, 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**

rosemary salt roasted potatoes **\$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.*