

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

Weekly Prix Fixe Dinner

\$42 per person plus applicable taxes and gratuities

STARTER

Beet Salad

roasted Happy Days goat cheese, Frisée,
honey Dijon vinaigrette

Suggested Wine Pairing:

Burrowing Owl Estate Winery Viognier

OR

Roasted Cauliflower Soup

brioche croutons

Suggested Wine Pairing:

Burrowing Owl Estate Winery Sauvignon Blanc

MAIN COURSE

Braised Lamb Shoulder Risotto

red wine braised, arugula, parmesan

Suggested Wine Pairing:

Burrowing Owl Estate Winery Meritage

OR

Pan Seared Spring Salmon

salsa Verde, lemon, fennel & apple salad

Suggested Wine Pairing:

Burrowing Owl Estate Winery Pinot Noir

DESSERT

Vanilla Crème Brûlée

shortbread cookie

Suggested wine pairing:

Hester Creek Late Harvest Pinot Blanc

FEATURE COCKTAIL

Rhubarb Whisky Sour

bourbon, rhubarb, lemon,

Angostura bitters

\$15

Culinary Director: Lee Humphries

Restaurant Chef: Simon Bouchard