

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
\$7

Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest
\$12

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Daily Soup

seasonally inspired
\$12

Suggested Wine Pairing: Server recommendation

Romaine

baby romaine, crisp prosciutto, Manchego, lemon-garlic emulsion, seed crunch
\$16

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

Cherry Salad

arugula & endive salad, poached pickled cherries, almonds, goat cheese,
balsamic dressings

\$17

Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier

Carrot

warm Chermoula charred slow cooked carrot, chorizo, mint, puffed quinoa
\$17

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris

Seared Scallops

mushrooms, peas, truffle dressing
\$24

Suggested Wine Pairing: Burrowing Owl Estate Winery Malbec

Charcuterie

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

\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc

the
SONORA ROOM
restaurant

MAIN COURSES

Road 17 Arctic Char

Seared Road 17 Arctic Char, corn, broccolini, almond butter, cornbread croutons
\$36

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

Duck Breast

cauliflower purée, brown butter cauliflower, charred onions,
green onions & black pearl lentils

\$39

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

Chicken

white beans, chorizo, summer squash, paprika sauce

\$35

Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier

Grilled Beef Tenderloin

red wine jus, eggplant, braising greens, rosemary-salt roasted fingerling potatoes
\$46

Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage

Peace River Lamb Loin

yams, kale, arugula pesto, lamb jus, kale gremolata

\$44

Suggested Wine Pairing: Burrowing Owl Estate Winery Petit Verdot

Vegan Vegetable Tart

cashew cheese, seasonal vegetables, romesco sauce

\$28

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.



*All seafood options on this menu are recognized by the
Ocean Wise program as being sustainable and ocean friendly.*