

the  
**SONORA ROOM**  
restaurant

**STARTERS**

**Bread**

house-made bread, garlic scape salted butter, olive oil, balsamic

**\$10**

**Warm Olives**

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

**\$14**

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

**Daily Soup**

seasonally inspired

**\$14**

*Suggested Wine Pairing: Server recommendation*

**Romaine Heart**

romaine, crisp prosciutto, manchego, lemon-garlic dressing, seed crunch

**\$22**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier*

**Asparagus Salad**

asparagus, arugula, parmesan, slow-cooked hen's egg, radishes

**\$26**

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

**63 Acres Beef Carpaccio**

black garlic emulsion, truffle dressing, crisp parmesan, shimeji mushrooms

cured egg yolk, herb salad

**\$29**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Athene*

**Pan Seared Scallops**

pan seared scallops, sunchoke puree, pickled sunchoke, smoked apple raisin gastrique

**\$30**

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

**Charcuterie**

house-cured daily meat selection, local artisan cheeses, house pickles,

local honey, caramelized nuts, crostini, house-made bread

**\$32**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Merlot*

the  
**SONORA ROOM**  
restaurant

**MAIN COURSES**

**Rd 17 Char**

pan seared char, lemon tarragon gnocchi, arugula soubise, wtf mushrooms, asparagus,  
brown butter

**\$44**

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

**Duck Breast**

roasted Fraser Valley King Cole duck breast, rhubarb, mustard, charred cabbage,  
fingerling potatoes

**\$48**

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

**Farm Crest Chicken Breast**

ricotta cavatelli, creamed leeks, festers carrots, charred onions, hazelnut jus

**\$44**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Syrah*

**Pork Loin**

roasted Fraser Valley pork tenderloin, squash & chorizo risotto, confit cherry tomatoes,  
broccolini

**\$46**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay*

**63 Acres Beef Striploin**

pomme puree, smoked paprika onion rings, braising greens, roasted mushrooms  
peppercorn sauce

**MP**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage*

**Cauliflower Steak**

cauliflower “cream”, roasted mushrooms, lemon kale, red chimichurri

**\$32**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc*

**Enhance Your Meal by Adding**

Vegetables **\$11**

Herb roasted potatoes **\$11**

**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*