

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, Windermere Acres corn, cumin scented popcorn, 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, fresh peas,
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

truffle-parmesan polenta pave, baby turnips, slow-cooked carrots, grape verjus sauce

\$44

Suggested Wine Pairing: Burrowing Owl Estate Winery Merlot

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.*