

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

Fall Pumpkin Salad

frisée, endive and arugula, roasted squash, walnut squash puree, pumpkin seed dressing,
aged balsamic, blue cheese

\$25

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

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, caramelized pork belly, saffron apples, shallot rings

\$30

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

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

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MAIN COURSES

Rd 17 Char

pan seared char, lemon tarragon gnocchi, arugula soubise, wtf mushrooms, Medley
Organic beans, brown butter

\$45

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Duck Breast

roasted Fraser Valley duck breast, mustard, pumpkin, sprout leaves, barley, poached pear,
red wine jus

\$48

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

Farm Crest Chicken Breast

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

\$44

Suggested Wine Pairing: Burrowing Owl Estate Winery Merlot

Lamb Rack

roasted parsley-crusting lamb rack, fennel, beets, fingerling potatoes, olive-rosemary jus

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Suggested Wine Pairing: Burrowing Owl Estate Winery Syrah

63 Acres Beef Cheek

braised beef cheek, pine nut butter, parsnips, swiss chard, shimeji mushrooms

\$48

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.*