

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

**STARTERS**

**Bread**

house-made focaccia, sea-salted butter, olive oil, balsamic

**\$10**

**Warm Olives**

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

**\$14**

*Suggested Wine Pairing: Burrowing Owl Estate 2017 Cabernet Franc*

**Daily Soup**

seasonally inspired

**\$14**

*Suggested Wine Pairing: Server recommendation*

**Beet Salad**

brûlée happy days goat cheese, artisan greens, balsamic, beet caramel, pickled beets

**\$26**

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2023 Rosé*

**Egg & Bacon Salad**

romaine heart, soft poached hen's egg, double smoked bacon, crisp parmesan

**\$28**

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2018 Malbec*

**Tuna Carpaccio**

tuna carpaccio, truffle mushrooms & potato, sour cream & onion chips

**\$29**

*Suggested Wine Pairing: Wild Goose 2022 Stoney Slope Riesling*

**Squash Risotto**

mascarpone, herbed lemon risotto, crisp genoa salami, green olive-almond gremolata

*Suggested Wine Pairing: Burrowing Owl Estate 2020 Chardonnay*

**\$29**

**Charcuterie**

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

**\$32**

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2018 Athene*

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**MAIN COURSES**

**BC Salmon**

seared BC salmon, meunière crust, spinach, salmon “boudin blanc”, Dijon tarragon cream

**\$48**

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Sauvignon Blanc*

**Duck Breast**

Fraser Valley duck breast, Pavé potato fondant, charred cabbage, pickled mustard seed, preserved black current jus

**\$48**

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Pinot Noir*

**Chicken Breast**

seared mascarpone polenta, double smoke Lardon, broccolini, slow-cooked carrots, green peppercorn cream

**\$46**

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2020 Viognier*

**Grilled Beef Striploin**

onion tart, braised sunchoke, sunchoke purée, sunchoke “truffle”, blue cheese cream, arugula pecan pesto

**\$56**

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2017 Meritage*

**Charred Cabbage**

spiced charred cabbage, cashew tofu purée, green onions, roasted cashews

**\$38**

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Cabernet Sauvignon*

**Enhance Your Meal by Adding**

Vegetables **\$12**

Herb roasted potatoes **\$12**

**Please notify your server of any allergies or dietary restrictions.**