

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

Rhubarb Salad

baked happy days goat cheese, radicchio, frisee, balsamic, sourdough crotons, pistachio
\$27

Suggested Wine Pairing: Burrowing Owl Estate Winery 2023 Rosé

Egg & Bacon Salad

romaine heart, soft poached hen's egg, double-smoked bacon, crisp parmesan, quinoa
\$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

Pan Seared Scallops

asparagus, mascarpone lemon herb tortellini, lemon poppyseed brown butter
Suggested Wine Pairing: Burrowing Owl Estate 2020 Chardonnay
\$32

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, Pavée 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 sunchokes, 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.