

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

Cherry Salad

baked happy days goat cheese, radicchio, frisee, aged balsamic, toasted almonds

\$28

Suggested Wine Pairing: Burrowing Owl Estate Winery 2023 Rosé

Apricot Salad

romaine heart, apricots, shaved manchego, radish, crisp prosciutto, quinoa, sherry vinegar
apricot honey emulsion.

\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery 2020 Viognier

Seared Tuna

rare seared, coriander and dill crusted ahi tuna, fennel salad, pickled radish, turnips,
smoked grape emulsion

\$30

Suggested Wine Pairing: Wild Goose 2022 Stoney Slope Riesling

Pan Seared Scallops

bacon tortellini, crisp chorizo, peas, burnt lemon sauce

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

\$33

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

smoked potato rosti , arugula pecan pesto, beets, blue cheese, red wine jus

\$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.