

the
SONORA ROOM
restaurant

SHARED ITEMS

Bread

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

\$10

Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

Suggested Wine Pairing: Burrowing Owl Estate 2025 Rosé

\$14

Charcuterie

house-cured daily meat selection, local artisan cheeses, house pickles,

local honey, caramelized nuts, crostini, house-made focaccia

Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Syrah

\$33

STARTERS

Daily Soup

seasonally inspired

\$14

Suggested Wine Pairing: Server recommendation

Beet Salad

Happy Days goat's cheese croquet, frisee, orange thyme dressing, roasted walnuts

Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Merlot

\$29

Baby Gem Salad

baby gem hearts, poached hen's egg, crisp parmesan, sourdough crisps, black garlic,

buttermilk dressing

Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Chardonnay

\$29

Ahi Tuna

seared paprika-crusting ahi tuna, quail egg, marinated potato-bacon salad, olive tapenade,

burnt tomato gel

Suggested Wine Pairing: Burrowing Owl Estate Winery 2022 Sauvignon Blanc

\$30

Pan Seared Scallops

sweet potato "butter" warm apple fennel salad, puffed wild rice, cranberry-poppy seed

gremolata

Suggested Wine Pairing: Burrowing Owl Estate 2022 Sauvignon Blanc

\$32

the
SONORA ROOM
restaurant

MAIN COURSES

Steelhead

pumpkinseed brown butter crusted pan seared steelhead, squash pearls, lemon tarragon cavatelli, watercress,

Suggested Wine Pairing: Burrowing Owl Estate Winery 2025 Pinot Gris

\$48

Duck Breast

Fraser Valley duck breast, fingerling potatoes, parsnips, charred bok choy, truffle, red wine jus

Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Cabernet Sauvignon

\$48

Chicken Breast

beet carpaccio, goat's cheese gundi, grilled broccolini, green olive gremolata

\$46

Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Cabernet Franc

Grilled Beef Striploin

pomme puree, carrots, braised greens, roasted mushrooms, peppercorn sauce

Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Athene

\$58

Prawn & Cauliflower Risotto

cauliflower cream, brown butter cauliflower, crisp parmesan, toasted almonds

Suggested Wine Pairing: Burrowing Owl Estate 2022 Viognier

\$38

Sweet Potato

charred slow-cooked sweet potato steak, cashews, green onion, salsa verde

Suggested Wine Pairing: Burrowing Owl Estate Winery 2018 Meritage

\$38

Enhance Your Meal by Adding

Vegetables **\$12**

Herb-roasted potatoes **\$12**

Please notify your server of any allergies or dietary restrictions.