

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

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

Suggested Wine Pairing: Server recommendation

\$14

Romaine Salad

baby romaine heart, sumac scented puffed rice, orange marinated manchego, crisp

prosciutto, crisp parmesan, orange dressing

Suggested Wine Pairing: Burrowing Owl Estate Winery 2025 Pinot Gris

\$28

Beet & Bean Salad

beets, baked goats' cheese, beet sorbet, beans, mixed greens, espresso gel, pistachio pink

peppercorn praline

Suggested Wine Pairing: Burrowing Owl Estate Winery 2023 Pinot Noir

\$29

Smoked Salmon

smoked salmon mousse, pickled radish, cucumber, honey apple caviar, sourdough,

smoked emulsion

Suggested Wine Pairing: Burrowing Owl Estate Winery 2022 Viognier

\$30

Pan Seared Scallops

kale & bacon tortellini, celeriac-truffle puree, saffron "lemonade" pickled celeriac,

crisp celeriac,

Suggested Wine Pairing: Burrowing Owl Estate 2022 Sauvignon Blanc

\$32

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MAIN COURSES

Ahi Tuna

chorizo crushed potatoes, squash, English peas, green olive jus, soft poached egg

Suggested Wine Pairing: Burrowing Owl Estate Winery 2025 Pinot Gris

\$48

Duck Breast

King Cole duck breast, fingerling potatoes, charred bok choy,
pickled mustard seeds, poached blackberries, blackberry pinot noir gel, red wine jus

Suggested Wine Pairing: Burrowing Owl Estate Winery 2023 Pinot Noir

\$48

Chicken Breast

quinoa cake, roasted mushrooms, broccolini, carrots, carrot hummus, salsa verde

\$46

Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Cabernet Franc

Grilled Beef Striploin

crisp eggplant parmesan crisp, aubergine balsamic puree, wilted greens,
sundried tomato jus

Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Athene

\$58

Pork Loin

prosciutto wrapped pan seared Fraser Valley pork loin, corn, white beans, elderflower
scented popcorn, poached caramel apples

Suggested Wine Pairing: Burrowing Owl Estate 2021 Chardonnay

\$47

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.