the SONORA ROOM restaurant

Long Table Dinner Series

Wednesday, November 4th 2026 @ 6 pm
Inspired by 63 Acres

AMUSE BOUCHE

Tongue 'eggplant parmesan'
braised beef tongue, parmesan gel, aubergine puree

1ST COURSE

Beef Carpaccio
coffee & chocolate rubbed beef, tallowmaise, poached blackberries, blackberry pinot noir gel
Wine Pairing: Burrowing Owl Estate Winery 2023 Pinot Noir
Library Pairing: Burrowing Owl Estate Winery 2017 Pinot Noir

2ND COURSE

Beef Cheek
braised beef cheek cannelloni, almond 'ricotta'
Wine Pairing: Burrowing Owl Estate Winery 2020 Athene
Library Pairing: Burrowing Owl Estate Winery 2009 Cabernet Franc

MAIN COURSE

Roasted Beef Striploin
slow cooked beef striploin, charred cauliflower, truffle cauliflower cream, tallow roasted potatoes
Wine Pairing: Burrowing Owl Estate Winery 2018 Meritage
Library Pairing: Burrowing Owl Estate Winery 2009 Meritage

DESSERT

Tallow Pumpkin 'Pie'
burnt orange maple gel, candied butternut squash, mint
Wine Pairing: Wild Goose Late Harvest Gewurztraminer
Library Pairing: Burrowing Owl Estate Winery 2009 Chardonnay

Dinner menu only: $79 per person
Dinner menu with wine pairings: $108 per person
Dinner menu with library wine pairings: 130.00 per person

Applicable taxes, gratuity, cocktails, beverages, tea and coffee are extra.

63 ACRES
PREMIUM BC BEEF

Please notify your server of any allergies or dietary restrictions