

the
SONORA ROOM
restaurant

FALL DINNER MENU

MAINS

- House Smoked Free Range Chicken Breast** \$26
Spiced Squash Gnocchi, Parsnip Butter, Pan Jus
Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir
- Red Wine Braised Lamb Shank** \$27
Little Qualicum Raclette and Potato Croquette,
Braising Reduction, Stonefruit Chutney
Wine Suggestion: Burrowing Owl Estate Winery Syrah
- Grilled Beef Flatiron Steak** \$25
House Cured Bacon and Raw Milk Cheddar Perogy, Wild Mushrooms,
Caramelized Shallot-Red Wine Jus
Wine Suggestion: Burrowing Owl Estate Winery Cabernet Sauvignon
- Pan Roasted Lingcod** \$25
Caramelized Sunchoke and Spinach Risotto, Dungeness Crab Bisque
Wine Suggestion: Burrowing Owl Estate Winery Chardonnay
- Organic Quinoa and Potato Latke** \$24
Truffled Beetroot Purée, Grilled Apple and Frisée Salad, Market Vegetables
Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Chris Van Hooydonk
Executive Chef

Stainless Steel Salt and Pepper Pumps are available for retail sale, please ask your server!

We respectfully request that you refrain from using cellular phones in the restaurant.

Please note we automatically add a 17% gratuity to groups of 8 people or more.