

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

FALL LUNCH MENU

MAINS

Crisp Fraser Valley Duck Leg Confit \$19

White Bean and House Cured Bacon Cassoulet, Winter Squash Puree,
Grilled Vegetables

Wine Suggestion: Burrowing Owl Estate Winery Merlot

Braised Lamb and Wild Mushroom Cannelloni \$17

Smoked Tomato-Shallot Relish, Parsnip Puree, Shaved Grana Padano

Wine Suggestion: Burrowing Owl Estate Winery Syrah

Grilled 6oz Flatiron Steak \$19

House Cured Bacon, Cheddar and Potato Perogy, Caramelized Shallot Jus

Wine Suggestion: Burrowing Owl Estate Winery Cabernet Sauvignon

Smoked Chicken Sandwich \$15

Housemade Foccacia, Preserved Stonefruit Chutney, Camembert

Choice of Daily Soup or Artisan Green Salad with Weekly Vinaigrette

Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Pan Roasted Lingcod Filet \$18

Roasted Sunchoke and Spinach Risotto, Dungeness Crab Bisque

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Organic Quinoa and Potato Latke \$16

Truffled Beetroot Purée, Grilled Market Vegetables, Frisée and Grilled Apple Salad

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Artisan Bread Service with butter \$2 Per Person

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.