

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

SUMMER DINNER MENU

APPETIZERS

- Chef's Daily Soup** \$ 9
Seasonally Inspired and Garnished
Wine Suggestion: Please ask your server
- Harker's Farms Heirloom Tomato and Mozzarella Salad** \$14
Organic Corinthian Balsamic Vinegar, Olive Oil, Basil, Smoked Salt.
Wine Suggestion: Burrowing Owl Estate Winery-Pinot Noir, 2008
- Organic Spinach Salad** \$15
House Cured "Sloping Hills Bacon," Candied Nuts, Little Qualicum
"Blue Claire," Local Berry-Herb Crème Fraiche.
Wine Suggestion: Burrowing Owl Estate Winery-Chardonnay, 2008
- Local Cheese Plate** \$4.50/oz
Candied Nuts, seasonal fruit chutney, assorted cheeses selected
from local producers, sundried fruit, breads and "Gone" crackers.
Wine Suggestion: Burrowing Owl Estate Winery-Meritage, 2006
- Charcuterie Plate** \$18
House produced Terrine, selection of house cured and locally
sourced salamis and meats, house made mustard, pickled
vegetables, breads and crackers.
Wine Suggestion: Burrowing Owl Estate Winery-Merlot, 2006
- Fraser Valley Duck Confit** \$18
Olive, Heirloom Tomato and Basil "Panzanella."
Wine Suggestion: Burrowing Owl Estate Winery-Pinot Noir, 2008
- West Coast Seafood and Potato "Brandade"** \$14
Preserved Lemon Aoli, Tomato-Shallot Relish, Heirloom Carrot Salad.
Wine Suggestion: Burrowing Owl Estate Winery-Pinot Gris, 2008