

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

## SUMMER DINNER MENU

### MAINS

**Dry Aged Grilled 10oz New York Steak** \$36

Little Qualicum "Blue Claire" Cornbread, Shaved Horseradish,  
Tomato Salad, Red Wine Reduction.

*Wine Suggestion: Burrowing Owl Estate Winery-Cabernet Sauvignon, 2006*

**Spiced Yarrow Meadows Duck Breast** \$35

Spinach Spaetzle, Stone fruit Jus, Organic Mustard Green Puree.

*Wine Suggestion: Burrowing Owl Estate Winery-Pinot Noir, 2008*

**Oven Roasted Peace Country Lamb Sirloin** \$37

Braised Shoulder, Roasted Mushroom and Potato Pave,  
Minted Okanagan Fruit Chutney, Rosemary Reduction.

*Wine Suggestion: Burrowing Owl Estate Winery-Syrah, 2006*

**Pan Seared Lois Lake Steelhead Trout** \$37

Organic Spinach and Ricotta Cappalletti, Beetroot-Citrus Butter,  
Local Cucumber Salad.

*Wine Suggestion: Burrowing Owl Estate Winery-Chardonnay, 2008*

**Cabbage and Summer Vegetable Terrine** \$27

White Bean Flan, Organic Tomato Fondue, Local Vegetables.

*Wine Suggestion: Burrowing Owl Estate Winery-Pinot Gris, 2008*

*Chris Van Hooydonk*  
Executive Chef

*Jonathan Thauberger*  
Executive Sous 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.