

the
SONORA ROOM
restaurant

SUMMER LUNCH MENU

APPETIZERS

Chef's Daily Soup

Seasonally inspired and garnished

Wine Suggestion: Please ask your server

\$9

Charcuterie Plate

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

\$18

Local Cheese Plate

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

\$4.50/oz

Harker's Farms Organic Heirloom Tomato and Mozzarella Salad

Organic Corinthian Grape Balsamic Vinegar and Olive Oil, Basil, Smoked Salt.

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

\$14

Organic Spinach Salad

House Cured "Sloping Hills" Bacon, candied nuts, Little Qualicum Blue Claire, Berry-Herb Crème Fraiche.

Wine Suggestion: Burrowing Owl Estate Winery-Chardonnay, 2008

\$15

Local Green Salad

Season Vegetable garnish, Weekly Vinaigrette.

Wine Suggestion: Burrowing Owl Estate Winery-Chardonnay, 2008

\$11

Escabeche

Lois Lake Steelhead, B.C. Spot Prawns, Stone fruit-Tarragon Vinegar, Organic Cucumber.

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

\$14