

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

SUMMER LUNCH MENU

MAINS

Fraser Valley Duck Leg Confit \$19

Organic Olive, Heirloom Tomato and Basil Panzanella,
Local Berry-Sage Gastrique.

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

West Coast Seafood and Potato “Brandade” \$19

Preserved Lemon Aioli, Tomato-Shallot Relish, Heirloom Carrot Salad.

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

Grilled 6oz Beef Flatiron Steak \$19

Smoked Nugget Potato Salad, Roasted Tomato Vinaigrette.

Wine Suggestion: Burrowing Owl Estate Winery-Syrah, 2006

House “Corned” Beef Brisket Sandwich \$18

Our own Sauerkraut, Little Qualicum Raclette, Horseradish
Mayonnaise, Grainy Dijon, Ciabatta Bread. Daily Side or Green Salad.

Wine Suggestion: Burrowing Owl Estate Winery-Cabernet Franc, 2006

Heirloom Tomato-Basil Pasta \$16

Shaved Grana Padano, Preserved Lemon, Heirloom Tomatoes,
Roasted Garlic, Harker’s Farms Organic Basil, Baguette.

Wine Suggestion: Burrowing Owl Estate Winery-Chardonnay, 2008

Chris Van Hooydonk
Executive Chef

Jonathan Thauburger
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.