

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

Dinner Menu

Mains

Duck Confit \$29

Cassoulet, Parsnip in Textures, Wilted Arugula, Sherry Vinegar Gastrique

Wine Suggestion: Burrowing Owl Estate Winery Merlot

Opal Valley Lamb Sirloin \$34

Polenta Crouton, Roasted Turnip, Dried Tomato, Rosemary, Black Olive Jus

Wine Suggestion: Burrowing Owl Estate Winery Cabernet Sauvignon

Braised Beef Cheeks \$30

Roasted Garlic Risotto, Slow Cooked Carrots, Horseradish Jus

Wine Suggestion: Burrowing Owl Estate Winery Athene

Oliver Char \$29

Parsley Crusted and Baked, Roasted Potatoe, Side Stripe Shrimp, Caper
Lemon Butter Emulsion

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Ricotta Cavatelli \$26

Heirloom Squash, Kale, Walnut Crumb, Sage, Parmesan

Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc

Pan Roasted Game Hen \$28

Pomme Purée, Crisp Smoked Bacon, Sautéed Mushrooms, Roasted Shallots
Red Wine Butter

Wine Suggestion: Burrowing Owl Estate Winery Merlot

Pan Seared Sablefish \$34

Israeli Couscous, Kale, Chorizo, Smoked Paprika, Mussel Bisque

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Damian Mischkinis
Chef de Cuisine

Ian Bohun
Sous Chef