

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

Dinner Menu

Appetizers

Daily Soup \$12

Kitchen's Seasonal Creation

House Cured Wild Salmon Gravlax \$18

Pickled Farm Onions, Cucumber, Honey Mustard Emulsion
Dill, Grilled Sour Dough

Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

Saffron Poached Harker's Apple Salad \$16

Apple Butter, Crisp Prosciutto, Endive, Happy Days Goat Cheese, Red Wine Gel

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Organic Spinach Risotto \$16

Sweet and Sour Beets, Chili-Orange Marinated Goat Feta, Hazelnuts

Wine Suggestion: Burrowing Owl Estate Winery Malbec

Smoked Duck Salad \$20

Pickled Radish, Herbed Fingerling Potato Salad, Smoked Emulsion, Foie Gras Terrine

Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Steamed Clams \$22

Chorizo, Parsley, Chili, Garlic Butter

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Charcuterie and Cheese Sampling \$28

Sonora Room Pickles and Preserves, Fresh Baked Bread and Crostini

Wine Suggestion: Burrowing Owl Estate Winery Merlot

Warm Marinated Olives \$9

Arugula, Burrowing Owl Aged Red Wine Vinegar

Please notify your server of any allergies or dietary restrictions.

For groups of 8 people or more, please note we automatically add a 17% gratuity.