



Dinner Menu

Appetizers

Daily Soup \$11

Kitchen's Seasonal Creation

Tuna Carpaccio \$19

Shaved Apple Salad, Preserved Lemon, Crème Fraiche, Crisp Shallots, Toasted Sour Dough

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Heirloom Squash Salad \$15

Le Petit Clos Heirloom Squash, Crisp Candied Prosciutto,

Squash Hazelnut Purée, Arugula, Pecorino

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Sonora Room Beet Salad \$16

Sonora Room Pickled Beets, Pistachio Emulsion, Happy Days Goat Cheese Brulée, Beet

Balsamic Jelly, Watercress Leaves

Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

Roasted Quail \$22

Honey Carmelized Pears, Seared Foie Gras, Toasted Brioche, Barley, Herb Salad

Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Steamed Clams \$18

Steamed Manilla Clams, Chorizo, Herb Butter

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Scallops \$19

Pan Seared Scallops, Saffron Cauliflower Soubise, Roasted Cauliflower, Raisin Caper Brown

Butter, Tempura Pork Belly

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Charcuterie and Cheese Sampling \$28

A Selection of Local and House Cured Meats, Local Cheese, Honey,

Sonora Room Pickles and Preserves

Wine Suggestion: Burrowing Owl Estate Winery Athene

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.