

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

**Lunch 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*

**Steamed Clams \$18**

Steamed Manilla Clams, Chorizo, Herb Butter

*Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc*

**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.*