

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

**Valentine's Day  
Dinner Menu**

*Amuse Bouche*

*Appetizer*

*Please select one of the following:*

**Mushroom Consommé**

Mushroom Ravioli, Pickled Shimeji, Crisp Apple Truffle

*Wine Suggestion: Burrowing Owl Estate Pinot Noir*

*or*

**Festers Organic Greens & Harker's Pickle Beetroot Salad**

Pistachio Emulsion, Parmesan Rind Puffs, Balsamic Reduction

*Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc*

*or*

**Duo of Yarrow Meadows Duck**

Foie Gras Torchon, Smoked Duck Breast, Squash & Walnut Salad, Chestnuts, Rye Berries

*Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir*

*Main Course*

*Please select one of the following:*

**Beef Short Ribs Wellington**

Watercress Pomme Purée, Slow Cooked Festers Carrots

Confit Rutabaga, Winter Greens, Red Wine Jus

*Wine Suggestion: Burrowing Owl Estate Winery Cabernet Sauvignon*

*or*

**Brown Butter and Herb Gnocchi**

Arrabiatta Sauce, Edamame, Herb Ricotta, Smoked Almonds

*Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc*

*or*

**Roasted Oliver Char**

Potato-Lyonnaise, Lentil Ragout, Pea Soubise, Dried Le Petit Clos Tomatoes

*Wine Suggestion: Burrowing Owl Estate Winery Chardonnay*

*Dessert*

*Please select one of the following:*

**Sacher Torte**

Dark Chocolate, Apricot Glaze, Poached Poco a Poco Plums, Chantilly

*or*

**Le Petit Clos Heirloom Squash Crème Caramel**

Saffron Poached Apples, Candied Ginger, Spiced Tuile

*Mignardises*

*Damian Mischkinis*  
**Chef de Cuisine**

*Ian Bohun*  
**Sous Chef**