

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

Dinner Menu

Appetizers

Daily Soup \$12

Seasonally Inspired

Le Petit Clos Panzanella Salad \$16

Black Olive Oil, Tomatoes, Cucumbers, Blistered Green Onions, Sourdough Croutons
Happy Days Goat Feta

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Fine Point Farms Salad \$17

Organic Lettuce, Strawberries, Blue Cheese Dressing, Paprika & Honey Bacon Lardons

Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

“Miso” Marinated Albacore Tuna \$18

Black Beans, Tomatoes, Chilies, Cilantro, Crème Fraîche, Tortilla

Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

Clams Vesuvius \$22

Steamed Outlandish Manila Clams, Black Garlic, Chery Tomatoes, Chilies

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Pan Seared Scallops \$22

Paprika & Honey Bacon, Spinach, Apple Butter, Apple Chips

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

A Tasting of Duck \$27

Yarrow Meadow Farms Duck Leg Rillettes, Smoke Duck Breast, Foie Gras Torchon

Poached Stone Fruits, Toasted Brioche, Plum Mustard

Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Charcuterie and Cheese Sampling \$29

Selection of Local and House Charcuterie, Upper Bench Cheeses, Honey

The Sonora Room Pickles and Preserves

Wine Suggestion: Burrowing Owl Estate Winery Merlot

Warm Marinated Olives \$10

Arugula, Sun Dried Tomatoes, Puffed Quinoa

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.