

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

Lunch Menu

Appetizers

Daily Soup \$12
Seasonally Inspired

Le Petit Clos Panzanella Salad \$16
Black Olive Oil, Tomatoes, Cucumbers, Blistered Green Onions, Sourdough Croutons
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 Bean, Tomatoes, Chilies, Cilantro, Crème Fraiche, Tortillas
Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

Herb & Lemon Risotto \$16
Roasted Fennel, Arugula Pistou, Crispy Capers
Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Clams Vesuvius \$22
Steamed Outlandish Manila Clams, Black Garlic, Cherry Tomatoes, Chilies
Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

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.