



Dinner Menu

Appetizers

Daily Soup \$11

Seasonally Inspired

Beet Salad \$15

Roasted Golden Beets, Red Beet Panacotta, Mustard Seed Vinaigrette
Toasted Pumpkin Seeds, Smokey Emulsion

Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Roasted Apple Salad \$15

Baby Romaine, Upper Bench Brie, Apple Vinaigrette, Pickled Red Onion

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Saffron Crusted Albacore \$16

Pear & Fennel Slaw, Black Olive Dressing, Prawn Cracker

Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

Forbidden Risotto \$15

Black Rice, Peperonata, Tomato Jam

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Clams Mouclade \$21

Steamed Outlandish Manila Clams, Saffron Cream, Parsley, Grilled Sourdough

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Foie Gras \$27

Seared Foie, Foie Croquette, Brioche, Maple Gastrique, Apples, Quail Egg, Spiced Tea

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Charcuterie and Cheese Sampling \$28

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 \$9

Arugula, Sun Dried Tomatoes, Puffed Quinoa

Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

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.