

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

## **Desserts**

### **Lavender Crème Brûlée \$12**

Rosemary Almond Streusel, Red Wine Poached Apples,  
Raspberry Thyme Gel

### **Before and After Eight \$12**

Dark Chocolate Donuts, White Chocolate Mint Ice  
Cream, Milk Chocolate Crunch  
*Suggested Pairing: Burrowing Owl Estate Winery Coruja*

### **Rhubarb Napoleon \$12**

Coconut Pastry, Lime Crème Fraîche Crèmeux, Basil Gel,  
Rhubarb Sorbet, Candied Ginger

### **Dessert Charcuterie \$18**

Selection of House Chocolate Charcuterie, Cheesecake,  
Preserves & Sweets  
*Suggested Pairing: Burrowing Owl Estate Winery Cabernet Franc*

### **Ice Cream Sorbet Selection \$11**

A Trio of Seasonal House Churned Ice Cream & Sorbet

### **Cheese Selection \$8 / piece**

Crostini, Spiced Nuts and Seasonal Sonora Room Preserves  
*Suggested Pairing: Burrowing Owl Estate Winery Merlot*

*Katharina Boyo*  
**Pastry Chef**