

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

## **Dinner Menu**

### **Appetizers**

#### **Seasonally Inspired Soup \$11**

#### **Charcuterie & Cheese Sampling \$27**

Selection of Local and House Charcuterie, Upper Bench Cheeses, Honey  
The Sonora Room Pickles and Preserves

*Wine Suggestion: Burrowing Owl Estate Winery Merlot*

#### **Arugula Salad \$14**

Warm Goat Cheese Croquette, Black Olive Dressing,  
Crisp Prosciutto

*Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc*

#### **Beet Salad \$15**

Yellow Beet Salad, Pickled Purple Beets, Beet Panna Cotta  
Beet Caramel, Pumpkin Seeds, Balsamic Gel

*Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir*

#### **Tarte Tatin \$18**

Caramelized Apple Tarte Tatin, House Smoked Duck Breast,  
Foie Gas Torchon, Black Garlic

*Wine Suggestion: Burrowing Owl Estate Winery Merlot*

#### **Side Stripe Shrimp Risotto \$16**

Lemon Mascarpone Risotto, Poached Side Stripe Shrimp,  
Preserved Lemon, Shellfish Bisque

*Wine Suggestion: Burrowing Owl Estate Winery Chardonnay*

#### **Seared Albacore Tuna \$18**

Carrot Emulsion, Pickled Carrots, Crisp Quinoa, Warm Bacon Dressing,  
Spiced Micro Greens

*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.*