

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

Lunch 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.