

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

Dinner Menu

Appetizers

Seasonally Inspired Soup \$12

Spring Asparagus \$20

Truffle Arancini, WTF Mushrooms, Smoked Feta & Beurre Noisette

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Farmhouse Terrine \$18

Ham Hock and Chicken Liver Terrine, Apple, Parsley Gel,
Cauliflower Piccalilli

Wine Suggestion: Burrowing Owl Estate Winery Merlot

Squid Brunoise \$20

Humboldt Squid and Pea Style Risotto, Air Dried Ham, Shrimp,
Shellfish Bisque, Squid Cracker

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Slow Cooked Egg \$17

Toasted Sour Dough, Herb Velouté, Served with a Garden Green Salad

Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Seared Albacore Tuna \$19

Potato, Smoked Citrus Egg Emulsion, Cucumber, Rye Cracker

Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

Charcuterie & Cheese Sampling \$29

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

Wine Suggestion: Burrowing Owl Estate Winery Merlot or Chardonnay

Warm Marinated Olives \$11

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.