

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

## **Dinner Menu**

### **Main Courses**

#### **Pan Seared Scallops \$36**

Cumin Roasted Eggplant, Zucchini, Steamed Clams

*Wine Suggestion: Burrowing Owl Estate Winery Chardonnay*

#### **Road 17 Char \$36**

Cauliflower in Textures, Kale, Bottarga Breadcrumbs,  
Smoked Char Caviar Emulsion

*Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc*

#### **Farmcrest Chicken Coq au Vin Blanc \$32**

Festers Carrots, Rosemary Salt Baked Potatoes, Onions Petals,  
House Cured- Smoked Bacon, BOEW Chardonnay Jus

*Wine Suggestion: Burrowing Owl Estate Winery Chardonnay*

#### **RR Ranch Wagyu Flat Iron \$42**

Peppercorn and Apricot Charred Steak, Fondant Potatoes,  
Honey Glazed Baby Beets, Purple Beet Caramel, Beet Pickle

*Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir*

#### **Duck Confit \$34**

Crisp Confit Duck Leg, Buttered Local Beans,  
Blackberry Gastrique, Crisp Polenta, Onion Soubise

*Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc*

#### **Ricotta Gnudi \$28**

Roasted Hazelnuts, Happy Days Goat Cheese,  
Tuscan Kale, Corn Vinaigrette

*Wine Suggestion: Burrowing Owl Estate Winery Syrah*

*Lee Humphries*  
**Chef de Cuisine**

*Ian Bohun*  
**Sous Chef**