

Dinner Menu

Appetizers

Harvest Vegetable Soup \$12

Harvest Kale Salad \$16

Toasted Walnuts, Roasted Squash, Charred Onion,
Shaved Pecorino, Roasted Garlic Vinaigrette

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Charred Apple \$17

Goat Cheese Mousse, Tapioca and Watercress, Oat Crunch

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Braised Octopus \$18

Smoked Potatoes, Ink Saffron Aioli,
House Pickles, Toasted Sesame Seeds

Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Tasting of Quail \$21

Roasted Breast of Quail, Foie Gras and Quail Torchon, Merlot Gelée,
Toasted Hazelnuts, Pink Peppercorn Oil, Popcorn, Brioche

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Charcuterie and Cheese Selection \$29

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

Wine Suggestion: Burrowing Owl Estate Winery Athene or Chardonnay

Marinated Olives \$11

Arugula, Sundried Tomatoes, Seed Crunch

Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc

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.