

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

Desserts

Chocolate Crème Brûlée \$12

Chocolate Chili Streusel, Red Wine Pear Gel, Vanilla Bean Poached Pears

Warm Apple Pie \$12

White Cheddar Ice Cream, Caramel Sauce

Pumpkin Tart \$12

Vanilla Bean Mousse, Cardamom Butternut Squash,
Plum and Cranberry Gel, Gingerbread Crumble

Ice Cream Sorbet Selection \$11

A Trio of Seasonal House Churned Ice Cream & Sorbet

Cheese Selection \$8 / piece

Crostini, Spiced Nuts and Seasonal Sonora Room Preserves

Suggested Pairing: Burrowing Owl Estate Winery Merlot

Katharina Boyo

Pastry Chef