

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

## Dinner Menu

### MAIN COURSES

#### Duck Confit

roasted duck leg | potato-wrapped thigh rilette |  
root vegetable puree | onion petals | hen jus \$34  
*suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir*

#### Fazoletti Pasta

winter squash textures | braised leeks | shaved celeriac | hazelnut crackers \$28  
*suggested wine pairing: Burrowing Owl Estate Winery Chardonnay*

#### Grilled Pork Chop

tourtiere pâté en croute | lentils | carrots | smoked tomato compote \$35  
*suggested wine pairing: Burrowing Owl Estate Winery Malbec*

#### Sous Vide Chicken

breast of chicken | wild rice | brussels sprouts | apple jus \$33  
*suggested wine pairing: Burrowing Owl Estate Winery Chardonnay*

#### Duo of Beef

rotating selection of cuts | glazed root vegetables |  
pommes dauphine | jus \$MP  
*suggested wine pairing: Burrowing Owl Estate Winery Cabernet Sauvignon*

#### Prosciutto-Wrapped Sablefish

smoked onion chowder | daikon & carrot salad | wagyu emulsion \$36  
*suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir*

Restaurant Chef  
*Stephen Blackburn*

Sous Chef  
*Ian Bohun*



*All seafood options on this menu are recognized by the  
Ocean Wise program as being sustainable and ocean-friendly.*