



Dinner Menu

STARTERS

Daily Soup

chef's inspiration \$12

suggested wine pairing: check with your server

Charcuterie for Two

house charcuterie | *Upper Bench* Cheeses | local honey |

The Sonora Room pickles and preserves \$29

suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

Marinated Olives

arugula | sundried tomatoes \$11

suggested wine pairing: Burrowing Owl Estate Winery Cabernet Franc

Beet Salad

beet & apple textures | vegan ricotta |

truffle | baby tuscan kale \$18

suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

Seared Scallops

parsnip | lardon | chervil \$19

suggested wine pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Lingua Tonnato

seared tuna tataki | corned beef tongue | cauliflower | wagyu mayo \$19

suggested wine pairing: Burrowing Owl Estate Winery Pinot Gris

Crispy Pork Belly

maple gastrique | apple textures | walnut crisps | merlot reduction \$19

suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir

Please notify your server of any allergies or dietary restrictions.

On groups of 8 or more, an 18% service charge will applied to the bill.