

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 rillettes |
spring vegetable puree | onion petals | hen jus \$34
suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir

Fazoletti Pasta

rainbow chard | braised leeks | goat cheese-shallot cream | toasted pine nuts \$28
suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

Pork Tenderloin

cucumber & rhubarb salad | pork crackling | house made yogurt \$34
suggested wine pairing: Burrowing Owl Estate Winery Malbec

Sous Vide Chicken

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

Dry-Aged Beef Striploin

glazed local vegetables | pommes dauphine | Dijon jus \$MP
suggested wine pairing: Burrowing Owl Estate Winery Cabernet Sauvignon

Seared Road 17 Arctic Char

WTF mushroom risotto | crème fraiche | fresh herbs \$33
suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

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.*