



## Dinner Menu

### *First Course*

#### **Daily Soup**    \$12

chef's inspiration

*suggested wine pairing: check with your server*

#### **Fine Point Green Salad**    \$18

cucumber | compressed apple | queso fresco | celery caviar | lemon dill dressing

*suggested wine pairing: Burrowing Owl Estate Winery Pinot Gris*

#### **Seared Scallops**    \$23

balsamic | eggplant | caper berries | black olives

*suggested wine pairing: Burrowing Owl Estate Winery Sauvignon Blanc*

#### **Beef Carpaccio**    \$21

black garlic-parmesan crouton | pink peppercorn aioli | microgreens

*suggested wine pairing: Burrowing Owl Estate Winery Cabernet Sauvignon*

#### **Pea Risotto**    \$18

pea textures | beans | local goat cheese

*suggested wine pairing: Burrowing Owl Estate Winery Chardonnay*

#### **Smoked Octopus**    \$22

crispy black olives | sorrel | nasturtium | cherry tomatoes

*suggested wine pairing: Burrowing Owl Estate Winery Malbec*

#### **Charcuterie and Cheese Selection**    \$29

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

*The Sonora Room* pickles and preserves

*suggested wine pairing: Burrowing Owl Estate Winery Cabernet Franc*

*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.*



## Dinner Menu

### *Main Course*

#### **Duck Confit \$34**

braised tomatoes | fava and edamame beans | endive

*suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir*

#### **Road 17 Arctic Char \$33**

grilled eggplant | smoked potatoes | steamed clams and mussels | herb pistou

*suggested wine pairing: Burrowing Owl Estate Winery Sauvignon Blanc*

#### **Merguez Spiced Garbanzo Beans \$28**

sprouting cauliflower | red pepper puree | crispy shimeji mushrooms

*suggested wine pairing: Burrowing Owl Estate Winery Athene*

#### **Beretta Farms Beef Tenderloin \$46**

foie gras mousse | swiss chard | grape capers | match stick potatoes | jus

*suggested wine pairing: Burrowing Owl Estate Winery Cabernet Sauvignon*

#### **Sous Vide Chicken Breast \$31**

cucumber and local berry salad | spicy stone fruit dressing | yogurt cracker

*suggested wine pairing: Burrowing Owl Estate Winery Merlot*

#### **Grilled Pork Tenderloin \$32**

braised kale | green and yellow beans | savoury fruit crumble

*suggested wine pairing: Burrowing Owl Estate Winery Chardonnay*

#### **Seared Venison \$44**

baby zucchini | rapini | black bean crouton | sea buckthorn | dark jus

*suggested wine pairing: Burrowing Owl Estate Winery Meritage*

*Restaurant Chef  
Stephen Blackburn*



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