

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

AFTER DINNER

Baileys Cappuccino

steamed milk or soy beverage, Baileys Irish Cream
\$12

Espresso Martini

Kahlua, vodka, espresso
\$13

Spanish Coffee

rum, whipped topping
\$11

Burrowing Owl Coruja \$9

Hester Creek Late Harvest \$12

Limoncello \$9

Grand Marnier \$10

Cognac VSOP \$18

DESSERTS

Chocolate

chocolate pâté, salted caramel, cocoa crumble, mint ice cream
\$10

Cream

vanilla panna cotta, blueberries, shortbread biscuits, lemon balm
\$9

Fruit

Rose & Peach

“Ile flottante”, soft baked meringue, Calliope Gewürztraminer poached peaches, nut crumble
\$9

Frozen

trio of sorbets & ice cream
\$9

Cheese

Upper Bench cheese plate, local honey, nuts, crostini
\$14

