

## STARTERS

### House Made Bread Selection

Sonora Room butter, olive oil

\$6

*Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay*

### Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

\$11

*Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc*

### Daily Soup

\$10

*Suggested Wine Pairing: Server recommendation*

### Artisan Organic Green Salad

artisan lettuce, seasonal vegetables, honey-Dijon dressing

\$10

*Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris*

### Beet salad

salt baked beets, Tuscan kale roasted shallot dressing, baked goats cheese,  
caramelized pecans

\$16

*Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier*

### Baby Romaine

baby romaine, lemon-garlic aioli, herb & seed crunch, shaved manchego, prosciutto

\$15

*Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris*

### Scallops

pan seared scallops, parsnip puree, apple, raisin, aged balsamic

\$21

*Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay*

### Charcuterie

house-cured daily meat selection, local artisan cheeses, house pickles,  
Wildbrush honey, caramelized nuts, crostini, house made bread

\$28

*Suggested Wine Pairing: Burrowing Owl Estate Winery Rosé*

## MAIN COURSES

### Pan Seared Albacore Tuna

roasted red pepper, chorizo, navy beans, charred broccolini, smoked paprika broth

\$30

*Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc*

### Farmcrest Chicken Breast

Concord grape sauce, braised cabbage, butternut squash puree, heirloom carrots

\$29

*Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir*

### Duo of Beef

grilled beef tenderloin, beef cheek & horseradish croquette, burnt shallots,  
wilted greens, creamed potato, red wine jus

\$42

*Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage*

### Duck Confit

apple butter, warm roasted Brussel sprouts & apple salad, roasted fingerlings  
pickled mustard seeds

\$34

*Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc*

### Vegan Vegetable Tart

cashew cheese, romesco sauce

\$25

*Suggested Wine Pairing: Burrowing Owl Estate Winery Merlot*

### Enhance your meal by adding

local vegetable medley \$6

creamed potato puree \$6

**Please notify your server of any allergies or dietary restrictions.**

**Culinary Director: Lee Humphries**

**Restaurant Chef: Simon Bouchard**



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