

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

Weekly Prix Fixe Dinner

\$42 per person plus applicable taxes and gratuities

STARTER

Butternut squash soup

Baked goat cheese, roasted garlic oil

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

OR

Lamb belly

Local quince, frisee lettuce, mustard dressing, crispy lamb bacon

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris

MAIN COURSE

Beef duo

Beef cheeks croquette, grilled flat iron, mashed potato, broccolini

Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage

DESSERT

Choux

Choux paste, light vanilla custard, chocolate sauce

Suggested wine pairing: Burrowing Owl Estate Winery Coruja

FEATURE COCKTAIL

Bicicletta

Campari, dry vermouth, soda,

orange

\$12

Please notify your server of any allergies or dietary restrictions.

Culinary Director: Lee Humphries

Restaurant Chef: Simon Bouchard