

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

Artisan Romaine Salad

caesar dressing, pancetta, parmesan

Suggested Wine Pairing:

Burrowing Owl Estate Winery Chardonnay

OR

Mushroom Soup

herb yogurt

Suggested Wine Pairing:

Burrowing Owl Estate Winery Pinot Noir

MAIN COURSE

Salmon Pavé

salsa Verde, crispy prosciutto,

roasted fingerling potatoes, asparagus

Suggested Wine Pairing:

Burrowing Owl Estate Winery Sauvignon Blanc

OR

Goat Cheese Stuffed Chicken Breast

risotto, seasonal vegetables

Suggested Wine Pairing:

Burrowing Owl Estate Winery Viognier

DESSERT

Rhubarb Crumble

Steven's farm rhubarb, pecan crumble,

vanilla ice cream

Suggested wine pairing:

Hester Creek Late Harvest Pinot Blanc

FEATURE COCKTAIL

Rhubarb Mojito

rhubarb, lime, fresh mint,

rum, soda

\$12

Culinary Director: Lee Humphries

Restaurant Chef: Simon Bouchard