

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

STARTERS

House Made Bread Selection

house-made bread, Sonora Room garlic scape salted butter, olive oil, balsamic
\$7

Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest
\$12

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Daily Soup

seasonally inspired
\$12

Suggested Wine Pairing: Server recommendation

Romaine

baby romaine, crisp prosciutto, Manchego, lemon-garlic emulsion, seed crunch
\$16

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

Beet Salad

purple beets, golden beet orange dressing, beet caramel, walnuts,
blue cheese honey cream
\$20

Suggested Wine Pairing: Burrowing Owl Estate Winery Rose

Carrot

warm Chermoula, charred slow cooked carrot, chorizo, mint, puffed quinoa
\$17

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris

Seared Scallops

slow cooked winter squash, spiced pumpkin seeds, green olive tapenade, aged balsamic
\$22

Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier

Charcuterie

house-cured daily meat selection, local artisan cheeses, house pickles,
local honey, caramelized nuts, crostini, house-made bread
\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc

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MAIN COURSES

Road 17 Arctic Char

Searched Road 17 Arctic Char, red pepper and onion soubise, lemon-tarragon arancini, pancetta almond roasted Brussels sprouts

\$36

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

Duck Breast

cauliflower purée, brown butter cauliflower, charred shallots, green onions & black pearl lentils

\$39

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

Chicken

white beans, chorizo, kale, summer squash, paprika sauce

\$35

Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier

Beef Chuck Flat

sweet potato gnocchi, squash, shimiji mushrooms, kale, smoked tomato braisage

\$42

Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage

Lamb Loin

butternut puree, arugula pesto, lamb jus, citrus kale gremolata

\$44

Suggested Wine Pairing: Burrowing Owl Estate Winery Petit Verdot

Vegan Vegetable Tart

cashew cheese, seasonal vegetables, romesco sauce

\$28

Suggested Wine Pairing: Burrowing Owl Estate Winery Athene

Enhance Your Meal By Adding

local vegetable medley **\$6**

rosemary-salt roasted potatoes **\$6**

Please notify your server of any allergies or dietary restrictions.



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