

the
SONORA ROOM
restaurant

STARTERS

Bread

house-made bread, garlic scape salted butter, olive oil, balsamic
\$9

Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest
\$14

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris

Daily Soup

seasonally inspired
\$13

Suggested Wine Pairing: Server recommendation

Romaine

romaine, crisp prosciutto, manchego, lemon-garlic dressing, crouton
\$19

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Artisan Green Salad

mixed greens, dried cranberry, carrot, beet, seed crunch, poppy seed dressing
\$17

Suggested Wine Pairing: Burrowing Owl Estate Winery Rosé

Togarashi Seared Tuna

rare chilled seared albacore tuna, beets, citrus, arugula
\$23

Suggested Wine Pairing: Burrowing Owl Estate Winery Athene

Pan Roasted Scallops

butternut squash, onion gel, apple chip, toasted almond
\$25

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

\$32

Suggested Wine Pairing: Burrowing Owl Estate Winery Merlot



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

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MAIN COURSES

Salmon

fingerling potato, baby kale, mushroom, broccolini, crispy prosciutto, béarnaise sauce,
grilled lemon

\$40

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

Duck Breast

parsnip, sweet potato, bacon, wild rice, morel & foie gras cream, scallion

\$46

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

Farm Crest Chicken Breast

white beans, chorizo, tomato, zucchini, kale, paprika sauce

\$40

Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc

Lamb Shank

pomme puree, carrot, beet, smoked tomato braisage, citrus kale gremolata

\$44

Suggested Wine Pairing: Burrowing Owl Estate Winery Petit Verdot

63 Acres Beef Striploin

heirloom carrot, fingerling potato, charred shallot, red wine jus

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Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage

Vegan Vegetable Tart

cashew cheese, seasonal vegetables, romesco sauce

\$31

Suggested Wine Pairing: Burrowing Owl Estate Winery Syrah

Enhance Your Meal by Adding

Vegetable **\$8**

Herb roasted potatoes **\$8**

Please notify your server of any allergies or dietary restrictions.