

the
SONORA ROOM
restaurant

STARTERS

Bread

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

\$10

Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

\$14

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris

Daily Soup

seasonally inspired

\$14

Suggested Wine Pairing: Server recommendation

Romaine Heart

romaine, crisp prosciutto, manchego, lemon-garlic dressing, seed crunch

\$20

Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier

Beet Salad

pickled red beets, golden “beet tartare”, arugula, quinoa, endive, ricotta, aged balsamic

\$22

Suggested Wine Pairing: Burrowing Owl Estate Winery Rosé

63 Acres Beef Carpaccio

black garlic emulsion, truffle dressing, crisp parmesan, shimeji mushrooms

cured egg yolk, herb salad

\$27

Suggested Wine Pairing: Burrowing Owl Estate Winery Athene

Pan Roasted Scallops

saffron cauliflower puree, roasted cauliflower, warm smoked onion & raisin dressing

\$28

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

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

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MAIN COURSES

Albacore Tuna

squid ink and chorizo ravioli, winter squash, broccolini, pistachio gremolata

\$42

Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier

Duck Breast

potato fondant, roasted parsnips, caramelized pear, morel cream sauce

\$46

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

Farm Crest Chicken Breast

ricotta cavatelli, creamed leeks, festers carrots, charred onions, hazelnut jus

\$42

Suggested Wine Pairing: Burrowing Owl Estate Winery Syrah

Pork Loin

smoked bacon, cabbage, pickled mustard seeds, apple gel

\$44

Suggested Wine Pairing: Burrowing Owl Estate Winery Petit Verdot

63 Acres Beef Striploin

pomme puree, smoked paprika onion rings, braising greens, roasted mushrooms
peppercorn sauce

MP

Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage

Butternut Squash “Scallops”

roasted, slow-cooked butternut squash, quinoa, arugula, charred onion petals, romesco

\$31

Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc

Enhance Your Meal by Adding

Vegetables **\$11**

Herb roasted potatoes **\$11**

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*