

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 Hearts

romaine, crisp prosciutto, manchego, lemon-garlic dressing, seed crunch
\$22

Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier

Fall Pumpkin Salad

frisée, endive and arugula, roasted squash, walnut squash puree, pumpkin seed dressing,
aged balsamic, blue cheese
\$25

Suggested Wine Pairing: Burrowing Owl Estate Winery Rose

63 Acres Beef Carpaccio

black garlic emulsion, truffle dressing, crisp parmesan, shimeji mushrooms
cured egg yolk, herb salad
\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery Athene

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

Please notify your server of any allergies or dietary restrictions

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MAIN COURSES

Sonora Room Quiche

squash, aged cheddar & herb quiche served with daily soup or mixed greens

\$25

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

Tuna Sandwich

citrus-crust, seared albacore tuna, toasted focaccia, green olive tapenade, and cucumber served with daily soup or mixed greens

\$27

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Grilled Cheese

aged cheddar, provolone, Upper Bench gold, sundried tomato, and hot sauce served with daily soup or mixed greens

\$25

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

63 Acres Beef Burger

7oz grilled burger, tomato jam, bacon, romaine, lemon aioli, brioche bun, served with daily soup or mixed greens

\$26

Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage

Pan Seared Rd 17 Char

fingerling potatoes, roasted Brussels sprouts, romesco sauce

\$36

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris

Risotto

fennel & mascarpone risotto, sautéed prawns, crisp parmesan & micro greens salad

\$30

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Pasta

spaghetti, chilli, garlic, zucchini, arugula pistou, crisp parmesan

\$26

add Chorizo Sausage **\$6**

Suggested Wine Pairing: Burrowing Owl Estate Winery Syrah

Enhance Your Meal by Adding

Vegetables	\$11
Herb roasted potatoes	\$11
Roast chicken breast	\$16
Grilled Prawns (4)	\$16
Rare Seared Albacore Tuna	\$16

