

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

**Weekly Prix Fixe Dinner**

*\$55 per person plus applicable taxes and gratuities*

**STARTER**

**Beet Salad**

*citrus herbed ricotta, coffee balsamic, frisée, radish*

*Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier*

**MAIN COURSE**

**Roast Chicken Breast**

*pressed potatoes, fall root vegetables, red wine jus*

*Suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir*

**DESSERT**

**Mousse**

*beet and white chocolate mousse, lemon shortbread, Chantilly, beet pink peppercorn praline*

**FEATURE COCKTAIL**

**Boulevardier**

*Lot 40 rye, Campari, sweet vermouth*

**\$16**