

the  
**SONORA ROOM**  
restaurant

**Valentine's Day Dinner Menu - February 14, 2024**

**BREAD SERVICE**

house made focaccia, olive oil, balsamic

**AMUSE BOUCHE**

chef's seasonal creation

**STARTERS – CHOICE OF**

**Seared Albacore Tuna**

chilled, rare-seared tuna, preserved lemon, olives, cured egg yolk,  
herb salad

*Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris*

*Or*

**Pan Roasted Scallops**

apple butter, caramel apples, glazed pork belly

*Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay*

*Or*

**Pear Salad**

poached pear, creamed brie, butter lettuce, maple candied walnuts

*Suggested Wine Pairing: Burrowing Owl Estate Winery Rosé*

**MAINS – CHOICE OF**

**63 Acres Beef Striploin**

slow cooked beef striploin, caramelized onion potato croquet, braised  
carrots, onion purée

*Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage*

*Or*

**Duck Breast**

potato pavé, sprout leaves, roasted parsnips, black current jus

*Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir*

*Or*

**Rd 17 Char**

smoked char cannelloni, caramelized cauliflower, sea buckthorn  
citrus butter sauce

*Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier*

**DESSERT – CHOICE OF**

**Chocolate Terrine**

plum gel, chocolate crumble, caramelized white chocolate, caramel  
ice cream

*Or*

**Raspberry & Beet Mousse**

chantilly, lemon shortbread, pink peppercorn praline, lemon curd,  
candied beets

**MIGNARDISE**

dark chocolate truffle

*\$85 per person plus applicable tax and gratuity.*

*Wine, cocktails, beverages, tea and coffee are extra.*

Please notify your server of any allergies or dietary restrictions