

the
SONORA ROOM
restaurant

STARTERS

Bread

house-made focaccia, sea-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

Plot Twist Farms Tomatoes

confit tomatoes, fresh tomatoes, goat's cheese ricotta panna cotta, white balsamic pickled grapes, frisée, lemon gel, sourdough

\$27

Suggested Wine Pairing: Burrowing Owl Estate Winery Rosé

Romaine Salad

romaine heart, lemon, garlic emulsion, parmesan, seed crunch, crisp prosciutto

\$26

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Seared Tuna

citrus-crust seared chilled albacore tuna, beets, citrus, sumac yogurt,

\$29

Suggested Wine Pairing: Wild Goose Gewürztraminer

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

Happy Hour 3:30-4:30 10% off Starters