

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

After Dinner

Brandies Smores Hot Chocolate

Brandy, Hot Chocolate, Chantilly Cream, Toasted Marshmallows,
Graham Cracker Rim
\$14

Espresso Martini

coffee liqueur, vodka, espresso
\$13

Baileys Affogato

Baileys Irish Cream, espresso,
vanilla ice cream, biscotti
\$13

Burrowing Owl Estate Winery Coruja (2oz)

\$11

Wild Goose Late Harvest Gewürztraminer (2oz)

\$12

Limoncello (2oz)	\$9
Baileys (1oz)	\$11
Grand Marnier (1oz)	\$12
Frangelico (1oz)	\$12
Remy Martin VSOP (1oz)	\$18
Glenlivet 12yr Founders Reserve (1oz)	\$16
Dubh Glass single malt 'Jail Break' (1oz)	\$14

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Desserts

Chocolate Terrine

Preserved plumb gel, chocolate crumble, caramelized white chocolate, caramel ice cream

\$14

Lemon Honey Panna Cotta

poached blackberries, raspberry gel, buttermilk-rosemary crumble, meringue

\$14

Pumpkin Pie

pumpkin mouse, crisp puff pastry, Chantilly Cream, orange spiced squash, maple gel, pecan praline

\$15

Frozen

trio of house-made sorbets & ice cream

\$14

Cheese

local cheese selection, locally sourced honey, nuts, crostini

\$22