



## **A TASTE OF THE SONORA ROOM**

### **1ST COURSE**

oyster, caviar, cucumber

*Wine Pairing: Burrowing Owl Estate Winery 2015 Pinot Gris*

### **2ND COURSE**

pickled cherry salad, aged balsamic, toasted almonds, bitter greens

*Wine Pairing: Burrowing Owl Estate Winery 2023 Rosé*

### **3RD COURSE**

pan-seared scallop, bacon tortellini, charred lemon sauce

*Wine Pairing: Burrowing Owl Estate Winery 2020 Chardonnay*

### **4TH COURSE**

seared meuniere crusted salmon, creamed spinach, dijon tarragon cream

*Wine Pairing: Burrowing Owl Estate Winery 2013 Sauvignon Blanc*

### **5TH COURSE**

roasted duck breast, black currant gel, charred cabbage, pickled mustard

*Wine Pairing: Burrowing Owl Estate Winery 2021 Pinot Noir*

### **6TH COURSE**

sticky toffee pudding, almond tulle, rum and raisin ice cream

*Wine Pairing: Wild Goose Winery Last Harvest Gewürztraminer*

***\$110 per person excluding applicable taxes and Gratuity and Beverage***

***\$143 per person with wine pairings***

***For the table***