

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

STARTERS

Bread

house-made focaccia, sea-salted butter, olive oil, balsamic

\$10

Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

Suggested Wine Pairing: Burrowing Owl Estate Winery 2017 Cabernet Franc

\$14

Daily Soup

seasonally inspired

Suggested Wine Pairing: Server recommendation

\$14

Charcuterie

house-cured daily meat selection, local artisan cheeses, house pickles,

local honey, caramelized nuts, crostini, house-made focaccia

Suggested Wine Pairing: Burrowing Owl Estate Winery 2018 Athene

\$32

Cherry Salad

baked happy days goat cheese, radicchio, frisee, aged balsamic, toasted almonds

\$28

Suggested Wine Pairing: Burrowing Owl Estate Winery 2023 Rosé

Apricot Salad

romaine heart, apricots, shaved Manchego, radish, crisp prosciutto, quinoa, sherry
vinegar apricot honey emulsion.

\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery 2020 Viognier

Seared Tuna

rare seared, coriander and dill crusted ahi tuna, fennel salad, pickled radish, turnips,
smoked grape emulsion

\$30

Suggested Wine Pairing: Wild Goose 2022 Stoney Slope Riesling

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MAIN COURSES

BC Salmon

seared BC salmon, meunière crust, spinach, salmon “boudin blanc”, Dijon tarragon cream

\$40

Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Sauvignon Blanc

Sonora Room Quiche

mushroom & herb, aged cheddar, served with daily soup or mixed greens

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

\$28

Grilled Cheese

aged cheddar, provolone, brie, sundried tomato, hot sauce, served with daily soup or mixed greens

Suggested Wine Pairing: Burrowing Owl Estate Winery 2020 Chardonnay

\$26

Beef Burger

7oz grilled burger, tomato jam, bacon, lettuce, lemon aioli, brioche bun, served with daily soup or mixed greens

Suggested Wine Pairing: Burrowing Owl Estate Winery 2017 Meritage

\$29

Spaghetti

house smoked chicken puttanesca, olives, capers, tomato, crisp parmesan

Suggested Wine Pairing: Burrowing Owl Estate Winery 2017 Syrah

\$32

Prawn & Pea Risotto

mascarpone, herbed lemon risotto, sautéed prawns, green olive-almond gremolata, fresh peas

Suggested Wine Pairing: Burrowing Owl Estate 2020 Chardonnay

\$34

Charred Cabbage

spiced charred cabbage, cashew tofu puree, green onions, roasted cashews

Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Cabernet Sauvignon

\$32

Enhance Your Meal by Adding

Seasonal Vegetables **\$12**

Herb roasted potatoes **\$12**

Please notify your server of any allergies or dietary concerns.