



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 2015 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 Late Harvest Gewürztraminer

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

\$143 per person with wine pairings

Full table participation required