

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

Long Table Dinner

Thursday 5th March 2026 @ 6 pm
Inspired by The Sense of Sound

AMUSE BOUCHE

beet cracker, fig, blue cheese, honey

1ST COURSE

Crunch Salad

Baby Gem salad, slow-cooked hen's egg, parsnip, parmesan,
sourdough

Wine Pairing: Burrowing Owl Estate Winery 2025 Rosé

Library Pairing: Burrowing Owl Estate Winery 2020 Sauvignon Blanc

2ND COURSE

Scallop Ceviche,

citrus cured scallop, cucumber, quinoa

Wine Pairing: Burrowing Owl Estate Winery 2022 Sauvignon Blanc

Library Pairing: Burrowing Owl Estate Winery 2016 Pinot Gris

MAIN COURSE

Pork Belly

crisp roasted pork belly, bee pollen, garlic crumble, squash puree,
sprout leaves

Wine Pairing: Burrowing Owl Estate Winery 2019 Merlot

Library Pairing: Burrowing Owl Estate Winery 2012 Merlot

DESSERT

Vanilla Crème Brulee

caramelized sugar, lace cookie, blackberry

Wine Pairing: Wild Goose Winery 2019 Late Harvest Gewürztraminer

Library Pairing: Burrowing Owl Estate Winery NV Coruja

Dinner menu only: \$72 per person

Dinner menu with wine pairings: \$105 per person

Dinner menu with library wine pairings: \$128 per person

Applicable taxes, gratuity, cocktails, beverages,
tea and coffee are extra.