

the
SONORA ROOM
restaurant

Long Table Dinner

Thursday April 2nd 2026 @ 6 pm
Inspired by The Sense of Intuition

AMUSE BOUCHE

Eggplant Parmesan

balsamic, tomato, parmesan

1ST COURSE

Baby Gem

baby gem lettuce, poached egg, black garlic & parsnip dressing,
sourdough, crisp parsnips

Wine Pairing: Burrowing Owl Estate Winery 2021 Chardonnay

Library Pairing: Burrowing Owl Estate Winery 2015 Chardonnay

2ND COURSE

Scallop

meunière crusted scallop, squash tortellini, pumpkin seed butter,
orange rosemary gremolata

Wine Pairing: Burrowing Owl Estate Winery 2025 Rose

Library Pairing: Burrowing Owl Estate Winery 2020 Viognier

MAIN COURSE

Pork Tenderloin

prosciutto wrapped roasted pork tenderloin, sage, quince syrup, pear
tart tatin, pear relish

Wine Pairing: Burrowing Owl Estate Winery 2018 Merlot

Library Pairing: Burrowing Owl Estate Winery 2011 Merlot

DESSERT

Beet White Chocolate Mousse

caramelized white chocolate, candied beets, chantilly, hazelnut
esspresso praline

Wine Pairing: Wild Goose Winery 2021 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.