

the
SONORA ROOM
restaurant

Long Table Dinner

Thursday 19th March 2026 @ 6 pm
Inspired by The Sense of Taste

AMUSE BOUCHE

aubergine crisp, baba ganoush, parmesan

1ST COURSE

Smoked Trout

house smoked trout pate, sourdough, dill citrus emulsion, watercress

Wine Pairing: Burrowing Owl Estate Winery 2022 Viognier

Library Pairing: Burrowing Owl Estate Winery 2019 Viognier

2ND COURSE

Pork Tenderloin

roast prosciutto wrapped pork tenderloin, braised red cabbage, apple
coruja jus

Wine Pairing: Burrowing Owl Estate Winery 2019 Merlot

Library Pairing: Burrowing Owl Estate Winery 2010 Merlot

MAIN COURSE

Braised Beef

slow-cooked boneless beef short rib, truffle pomme puree, orange
rosemary gremolata, braised carrots

Wine Pairing: Burrowing Owl Estate Winery 2019 Syrah

Library Pairing: Burrowing Owl Estate Winery 2012 Syrah

DESSERT

Chocolate

dark chocolate terrine, white chocolate mousse, chocolate crumb,
poached blackberries

Wine Pairing: Burrowing Owl Estate Winery NV Coruja

Library Pairing: Burrowing Owl Estate 2009 Cabernet Franc

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.