

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

**SHARED ITEMS**

**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 2025 Rosé*

**\$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 2019 Syrah*

**\$33**

**STARTERS**

**Daily Soup**

seasonally inspired

*Suggested Wine Pairing: Server recommendation*

**\$14**

**Asparagus Salad**

chilled asparagus salad, citrus marinated manchego, honey orange dressing, crisp  
prosciutto, puffed wild rice, lemon sorbet

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2023 Pinot Gris*

**\$30**

**Baby Gem Salad**

baby gem hearts, poached hen's egg, crisp parmesan, sourdough crisps, black garlic,  
buttermilk dressing

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Chardonnay*

**\$29**

**Ahi Tuna**

seared paprika-crusting ahi tuna, quail egg, marinated potato-bacon salad, olive tapenade,  
burnt tomato gel

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2022 Viognier*

**\$30**

**Pan Seared Scallops**

nettle & bacon tortellini, celeriac-truffle puree, saffron "lemonade" pickled celeriac,  
crisp celeriac, asparagus

*Suggested Wine Pairing: Burrowing Owl Estate 2022 Sauvignon Blanc*

**\$32**

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**MAIN COURSES**

**Steelhead**

pumpkin seed brown butter crusted pan seared steelhead, squash, asparagus,  
lemon tarragon cavatelli,

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2025 Pinot Gris*

**\$48**

**Duck Breast**

King Cole duck breast, fingerling potatoes, parsnips, charred bok choy,  
truffle, red wine jus

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2023 Pinot Noir*

**\$48**

**Chicken Breast**

quinoa cake, wtf mushrooms, broccolini, carrots, carrot hummus, salsa verde

**\$46**

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Cabernet Franc*

**Grilled Beef Striploin**

crisp eggplant parmesan crisp, aubergine balsamic puree, wilted greens,  
sundried tomato jus

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Athene*

**\$58**

**Prawn & Cauliflower Risotto**

cauliflower cream, brown butter cauliflower, crisp parmesan, toasted almonds

*Suggested Wine Pairing: Burrowing Owl Estate 2022 Viognier*

**\$38**

**Sweet Potato**

charred slow-cooked sweet potato steak, cashews, green onion, salsa verde

*Suggested Wine Pairing: Burrowing Owl Estate Winery 2018 Meritage*

**\$38**

**Enhance Your Meal by Adding**

Vegetables **\$12**

Herb-roasted potatoes **\$12**

**Please notify your server of any allergies or dietary restrictions.**