



A TASTE OF THE SONORA ROOM

1ST COURSE

house smoked salmon mousse, sourdough, pickled radish, cucumber, salted apple
'caviar' smoked emulsion

Wine Pairing: Burrowing Owl Estate Winery 2022 Viognier

2ND COURSE

beet and bean salad, beet sorbet, baked goats' cheese, mixed greens, pistachio pink
peppercorn praline, espresso gel

Wine Pairing: Burrowing Owl Estate Winery 2025 Pinot Gris

3RD COURSE

pan-seared scallop, bacon tortellini, celeriac puree, 'lemonade' pickled celeriac,
celeriach chip

Wine Pairing: Burrowing Owl Estate Winery 2022 Sauvignon Blanc

4TH COURSE

seared ahi tuna, summer squash, chorizo crushed potatoes, soft poached egg,
green olive jus

Wine Pairing: Burrowing Owl Estate Winery 2025 Rose

5TH COURSE

roasted duck breast, honey blackberry pinot noir gel, charred bok choy, pickled mustard

Wine Pairing: Burrowing Owl Estate Winery 2023 Pinot Noir

6TH COURSE

chocolate terrine, chocolate crumb, blueberry gel, toasted meringue, caramel ice-cream

Wine Pairing: Burrowing Owl Estate Winery Coruja

\$125 per person excluding applicable taxes and Gratuity and Beverage

\$162 per person with wine pairings

Full table participation required

Please notify your server of any allergies or dietary restrictions.