the SONORA ROOM restaurant

# FRESH SHEET

**Bread $10**
house-made focaccia, sea-salted butter, olive oil, balsamic

**Warm Olives $14**
marinated Mediterranean olives, rosemary, confit garlic, lemon zest
*Suggested Wine Pairing: 2025 Rosé*

**Daily Soup $14**
seasonally inspired
*Suggested Wine Pairing: Server recommendation*

**Charcuterie $33**
house-cured daily meat selection, local artisan cheeses, house pickles, local honey, caramelized nuts, crostini, house-made focaccia
*Suggested Wine Pairing: 2023 Pinot Noir*

**Romaine Salad $28**
baby romaine heart, sumac scented puffed rice, orange marinated manchego, crisp prosciutto, crisp parmesan, orange dressing
*Suggested Wine Pairing: 2022 Sauvignon Blanc*

**Beet Salad $29**
beets, baked goats' cheese, beet sorbet, mixed greens, espresso gel, pistachio pink peppercorn praline
*Suggested Wine Pairing: 2025 Rosé*

**Pan Seared Scallops $32**
kale & bacon tortellini, celeriac-truffle puree, saffron "lemonade" pickled celeriac, crisp celeriac
*Suggested Wine Pairing: 2021 Chardonnay*

**Beef Burger $30**
7oz grilled burger, tomato jam, bacon, lettuce, lemon aioli, brioche bun served with daily soup or mixed greens
*Suggested Wine Pairing: 2019 Merlot*

**Pappardelle Pasta $32**
braised beef short rib, mushrooms, kale, blue cheese, orange star anise gremolata
*Suggested Wine Pairing: 2019 Syrah*

**Ahi Tuna $48**
chorizo crushed potatoes, English peas, green olive jus, soft poached egg
*Suggested Wine Pairing: 2023 Pinot Gris*

**Duck Breast $48**
King Cole duck breast, fingerling potatoes, charred bok choy, pickled mustard seeds, poached blackberries, blackberry pinot noir gel, red wine jus
*Suggested Wine Pairing: 2023 Pinot Noir*

**Chicken Breast $46**
quinoa cake, roasted mushrooms, broccolini, carrots, carrot hummus, salsa verde
*Suggested Wine Pairing: 2019 Cabernet Franc*

**Grilled Beef Striploin $58**
crisp eggplant parmesan crisp, aubergine balsamic puree, wilted greens, sundried tomato jus
*Suggested Wine Pairing: 2019 Athene*

**Sweet Potato (V) $38**
charred slow-cooked sweet potato steak, cashews, green onion, salsa verde
*Suggested Wine Pairing: 2022 Viognier*