

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

Valentine's Weekend Menu 2015

Bread Service

Cheddar scones, Sour dough, Sea salt rosemary focaccia

Amuse

Duck rillettes, smoked grape emulsion, cured grapes

Starters

Huckleberry, basil cured sockeye salmon, dirty martini jelly, pickled beets,
watercress

or

Cauliflower veloute, smoked hazelnuts cauliflower cous cous, poached egg, truffle

or

Long pepper crusted Elk carpaccio, parmesan, black garlic puree, crisp shallots,
sour dough crisps

Main courses

Rare seared Albacore tuna, celeriac puree, bacon onion jam, potato fondant, kale

or

Braised beef shortribs, watercress pomme puree, 24 hour slow cooked carrots,
poached plum red wine jus

or

Roasted pumpkin Tortellini, brown butter-apple puree, shaved almonds and crisp
sage

Dessert

Dark chocolate tart, white chocolate cardamom hot chocolate and toasted
marshmallow

or

Warm fig and raisin sticky toffee pudding, sea salted caramel sauce, vanilla bean ice
cream

Petite fours

Kitchens creation of sweet bites

\$49 per person

(not including tax or gratuity)

We respectfully request that you refrain from using cellular phones in the restaurant.