

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

**Desserts**

**Chocolate Terrine**

preserved plum gel, chocolate crumble, caramelized white chocolate, caramel ice cream

**\$14**

**Lemon Honey Panna Cotta**

poached blackberries, raspberry gel, buttermilk-rosemary crumble, meringue

**\$14**

**“Black Forest Cake”**

coconut mousse, gluten free chocolate cake, cherry, lemon curd, fresh fruit

**\$15**

**Frozen**

trio of house-made sorbets & ice cream

**\$14**

**Cheese**

local cheese selection, locally sourced honey, nuts, crostini

**\$22**