

the
SONORA ROOM
restaurant

STARTERS

Daily Soup

seasonally inspired

Suggested Wine Pairing: Server recommendation

Beet salad

brûlée happy days goats' cheese, artisan greens, balsamic, beet chips

Suggested Wine Pairing: Burrowing Owl Estate Winery 2020 Viognier

\$25

Albacore Tuna

tuna carpaccio, truffle mushrooms & potato, sour cream & onion chips

Suggested Wine Pairing: Burrowing Owl Winery 2021 Sauvignon Blanc

\$29

Squash Risotto

mascarpone, lemon and herb risotto, crisp genoa salami, green olive-almond gremolata

Suggested Wine Pairing: Burrowing Owl Estate 2018 Malbec

\$29

Bread

house-made focaccia, sea-salted butter, olive oil, balsamic

\$10

Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

\$14

Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc

Charcuterie

house-cured daily meat selection, local artisan cheeses, house pickles,
local honey, caramelized nuts, crostini, house-made focaccia

\$32

Suggested Wine Pairing: Burrowing Owl Estate Winery Merlot

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MAIN COURSES

BC Salmon

seared BC salmon, parsley crust, fennel, tarragon gnocchi, citrus caper butter

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

\$38

Sonora Room Quiche

roasted red pepper goat's cheese, aged cheddar, served with daily soup or mixed greens

\$27

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

Grilled Cheese

aged cheddar, provolone, brie, sundried tomato, hot sauce, served with daily soup or mixed greens

\$26

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

63 Acres Beef Burger

7oz grilled burger, tomato jam, bacon, lettuce, lemon aioli, brioche bun, served with daily soup or mixed greens

\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage

Spaghetti

roasted garlic, blistered tomatoes, olive oil, zucchini, crisp parmesan, chorizo

\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery Syrah

Charred Cabbage

spiced charred cabbage, cashew tofu puree, green onions, roasted cashews

Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc

\$32

Enhance Your Meal by Adding

Vegetables **\$12**

Herb roasted potatoes **\$12**

Please notify your server of any allergies or dietary concerns.