

the  
**SONORA ROOM**  
restaurant

**A TASTE OF THE SONORA ROOM**

**1ST COURSE**

oyster, caviar, cucumber

*Wine Pairing: Burrowing Owl Estate Winery 2015 Pinot Gris*

**2ND COURSE**

pickled cherry salad, aged balsamic, toasted almonds, bitter greens

*Wine Pairing: Burrowing Owl Estate Winery 2023 Rosé*

**3RD COURSE**

pan-seared scallop, bacon tortellini, charred lemon sauce

*Wine Pairing: Burrowing Owl Estate Winery 2020 Chardonnay*

**4TH COURSE**

seared meuniere crusted salmon, creamed spinach, dijon tarragon cream

*Wine Pairing: Burrowing Owl Estate Winery 2013 Sauvignon Blanc*

**5TH COURSE**

roasted duck breast, black currant gel, charred cabbage, pickled mustard

*Wine Pairing: Burrowing Owl Estate Winery 2021 Pinot Noir*

**6TH COURSE**

sticky toffee pudding, almond tulle, rum and raisin ice cream

*Wine Pairing: Wild Goose Winery Last Harvest Gewürztraminer*

***\$110 per person excluding applicable taxes and Gratuity and Beverage***

***\$143 per person with wine pairings***

***For the table***