

# sonoma

RESTAURANT

## DINNER

We offer regional and globally inspired dishes featuring locally sourced ingredients

### APPETIZERS

**\*ROASTED EGGPLANT AND  
NORTHERN WHITE BEAN HUMMUS 9**

*Grilled pita, red onion jam*

**\*OVEN ROASTED AUTUMN  
VEGETABLES 10**

*Sumac, spiced Greek yoghurt,  
smoked salt*

**\*STEAMED BLUE HILL MUSSELS 12**

*Dijon mustard, tarragon, white wine,  
grilled country bread*

**YELLOWFIN TUNA POKE 16**

*Spicy sesame sauce, puffed quinoa,  
scallions, cucumbers, pickled radish,  
Gochujang aioli*

**\*BEEF TARTARE 15**

*Cabernet vinaigrette, pickled cipollini,  
house hot sauce, toasted brioche*

**\*OYSTERS ON THE HALF SHELL  
(half dozen) 18**

*Black pepper mignonette, cocktail  
sauce, lime*

**PAN SEARED JONAH CRAB CAKE 17**

*Smoky sweet corn, charred leeks, baby peppers*

**\*JUMBO SHRIMP COCKTAIL 14**

*Horseradish cream, grilled lemon*

**\*FLASH FRIED CALAMARI 12**

*Peppadew aioli*

### SOUPS

**BEECHWOOD MINISTRONE 7**

**NEW ENGLAND WILD MUSHROOM BISQUE 7**

### SALADS

**\*AUTUMN SALAD 11**

*Mixed greens, roasted pears, candied pecans, cider vinaigrette*

**\*BURRATA CAPRESE 12**

*Vine ripened tomatoes, pickled green tomatoes, basil pesto, grape must*

**\*ROMAINE AND KALE SALAD 14**

*Ice wine dressing, goat cheese, smoked almonds*

**\*These dishes can be prepared Gluten Free**

*Eating raw or undercooked items may be harmful to your health. Before placing your order,  
please inform your server if anyone in your party has a food allergy.*

## ENTRÉES

### **\*SOUTHWEST QUINOA BOWL 21**

*Pico de Gallo, corn relish, pickled Fresno chili, avocado, roasted poblano aioli, cilantro, crispy shallots*

### **\*CHAR GRILLED SALMON 30**

*Rutabaga puree, seared Brussels sprouts, fennel pollen*

### **\*MAINE LOBSTER SCAMPI 39**

*Fresh fettuccine, white wine garlic sauce, tomatoes, spinach*

### **\*ATLANTIC HALIBUT 34**

*Carrot veloute, roasted celeriac, baby red onions, fennel, kaffir lime oil*

### **\*PAN SEARED SCALLOPS 32**

*Cauliflower puree, candied parsnip, spinach, truffle oil*

### **\*ROAST CHICKEN BREAST 26**

*Parsnip puree, roasted butternut squash, haricot verts, pan jus*

### **\*CRANBERRY GLAZED ROAST DUCK BREAST 29**

*Bourbon rosemary sauce, seared zucchini, black garlic, red rice*

### **\*GRILLED WAGYU FLANK STEAK 32**

*Cocoa rub, crispy maitake mushrooms, cipollini confit, broccoli rabe*

### **\*LAMB OSSO BUCCA 34**

*White bean ragout, lamb sausage, baby kale*

### **\*GRILLED ORGANIC FILET MIGNON 40**

*Foie butter, roasted sunchokes, apple cider braised Swiss chard*

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**House Steak Sauce and A-1 Steak Sauce, available upon request**

**RARE (125°-130°F) MEDIUM RARE (130°-135°F) MEDIUM (135°-145°F) MEDIUM WELL (145°-155°F) WELL (OVER 155°F)**