

sonoma

RESTAURANT
at the Beechwood Hotel

DINNER MENU

APPETIZERS

CHILLED GRILLED SHRIMP 21

*Four Jumbo Shrimp Served with Pea Green Shoots,
Daikon Radish, Smoked Tomato Coulis*

ROASTED ANDOUILLE SOSIS 14

*Smoked Cajun Sausage, Sweet Red Onion Confit,
Creole Pain De Mais*

PAN TOASTED SUGAR SNAP PEAS 12

Candied Ginger, Pickled Carrots, Popped Wild Rice

GRILLED SHEEP MILK FETA 12

*Imported Greek Feta, Mission Figs,
Warcohl's Local Honey, Toasted Pistachios,
Charcoal Crackers*

FILET MIGNON BOUCHES 16

*Pan Seared and Tossed with
Kentucky Bourbon Spiked Blueberries,
Garnished with Smoked Bacon Lardons*

SOUPS

TOMATO SOUP 9

*Seasoned with Nutmeg and Honey, Fresh Cream,
Served with Baked Cheddar Crisps*

NEW ENGLAND CLAM CHOWDER 11

Westminster Oyster Crackers

SALADS

CAESAR SALAD 11

*Fresh Gem Lettuce, Silver Anchovy,
Pecorino Cheese, Wonton Strips*

LITTLE LEAF MIXED GREENS 9

*Tomato, Cucumber, Daikon Radish,
Lemon Vinaigrette*

SWEET GEM

LETTUCE WEDGE 12

*Garnished with Smoked Bacon Lardons,
Tomato, Cracked Black Pepper, Lemon, Honey,
and Raspberry Vinegar Drizzle*

Rare (125°-130°) Medium Rare (130°-135°) Medium (135°-145°) Medium Well (145°-155°) Well (over 155°)

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.

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ENTRÉES

ATLANTIC SALMON 34

Grilled 10 oz Fillet, Akvavit Crème Fraîche, Black Squid Ink Linguine

NEW ENGLAND COD FILLET 30

Baked with White Wine, Tomatoes, Butter, Clams, and Smoked Sausage with Pan Juice

FILET MIGNON 42

Grilled 8 oz Filet, Seasoned with Tri-Pepper Rub, Thyme Roasted Shallots, Merlot Demi-Glace

CENTER CUT PORK CHOP AND PEACHES 28

Grilled 10 oz Chop and Southern Peaches with Lemon Cardamom Honey

STATLER CHICKEN SHAWARMA 22

Roasted 10 oz Breast, Middle Eastern Warm Spice Rub, Yogurt Mint, Date Molasses

LOBSTER AND RAVIOLI MARKET PRICE

Whipped Burrata Cheese Ravioli Tossed with Atlantic Lobster, Leeks and Saffron Broth

VEGETARIAN GARDEN 20

Mixed Julienne Vegetables with Garlic, EVOO, Tossed with Rigatoni

SIDE ORDERS

STARCH

WILD RICE SHALLOT AND DILL 5

SWEET POTATO MASHED 4

Seasoned with Molasses, Nutmeg, and Ginger

ROASTED NEW POTATO 4

VEGETABLE

HARICOTS VERTS 5

LOCAL OFFERING 6

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