

LUNCH RW | SUMMER 2025

three courses 35

bottle of house red, white, or sparkling wine 40

SONOMA
restaurant and wine bar

FIRST COURSE

SMALL PLATES

watermelon salad goat cheese, shaved cucumber, onion, crispy prosciutto bits, champagne vinaigrette ♦

calamari flash fried fresh calamari, chipotle aioli, lemon ♦

arancini fried risotto balls, ask your server for chef's current inspiration

SECOND COURSE

LARGE PLATES

chicken fricasee roast quarter chicken, crispy potato terrine, spinach & mushroom cream sauce ♦

blackened salmon seaweed salad, red pepper, sesame oil, dashi sauce ♦

ravioli herbed ricotta, beef bolognese sauce, parmesan cheese *

THIRD COURSE

DESSERTS

sticky toffee pudding brown sugar sponge cake, butterscotch ice cream

daily ice cream (choice of) vanilla, chocolate, pistachio, mixed berries ♦

EXTRAS

+15 brussels sprouts fried 'kung pao style', toasted almonds, pickled onions ♦

+15 truffle fries hand cut, parmesan, truffle aioli ♦

+12 veggies sautéed seasonal, garlic butter ♦

+5 daily bread toasted

we prepare all dishes from scratch utilizing locally sourced ingredients

parties of six or more will have a 20% gratuity applied to their check

3.5% fee is added to help offset rising wages due to initiative 82

♦ *dish is (or can be) prepared gluten free*

* *can be made vegetarian*

DINNER RW | SUMMER 2025

three courses 55

bottle of house red, white, or sparkling wine 40

SONOMA
restaurant and wine bar

FIRST COURSE

SMALL PLATES

watermelon salad goat cheese, shaved cucumber, onion, crispy prosciutto bits, champagne vinaigrette ♦

crab cakes lump crab, onion, red pepper, old bay cured egg yolk, crispy shaved asparagus, old bay aioli

arancini fried risotto balls, ask your server for chef's current inspiration

SECOND COURSE

LARGE PLATES

salmon wellington puff pastry, spinach, garlic, lemon beurre blanc

thai seafood risotto seafood medley, arborio rice, yellow curry, garlic, cream ♦

ravioli herbed ricotta, beef bolognese sauce, parmesan cheese *

new york strip 8oz, french fries, peppercorn cream sauce ♦

THIRD COURSE

DESSERTS

chocolate mousse fresh strawberry, sugar tuile

crustless pistachio cheesecake black cherry confit, crumble pistachio ♦

daily ice cream (choice of) vanilla, chocolate, pistachio, mixed berries ♦

EXTRAS

+15 brussels sprouts fried 'kung pao style', toasted almonds, pickled onions ♦

+15 truffle fries hand cut, parmesan, truffle aioli ♦

+12 veggies sautéed seasonal, garlic butter ♦

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