

SONOMA

restaurant and wine bar

SONOMA EXPRESS LUNCH

THREE COURSE \$25

designed to have you in and out in 30 minutes

FIRST choose one

green salad

arcadian greens, cucumber, cherry tomatoes, croutons, balsamic vinaigrette

onion soup

slow-caramelized onions, rich beef jus, croutons, melted gruyère

zucchini fritters

lightly crisped fritters with mint-cucumber tzatziki

SECOND choose one

chicken roulade

rolled herb chicken, roasted sautéed vegetables, forestière sauce

salmon wellington

flaky puff pastry, salmon, spinach, beurre blanc sauce

pappardelle al pesto

fresh-made pasta, basil pesto, crispy basil, grated parmesan

SWEET FINISH

house-made ice cream

ask server for daily selection

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RESTAURANT WEEK | WINTER 2026

3 COURSE MENU DINNER \$55

the entire table must participate in restaurant week

WINE choose any or all (rw bottle selections are available only to restaurant week participants)

\$40 bottle red wine | \$40 bottle white wine | \$40 bottle sparkling wine

FIRST enjoy one of the following

charred little gem salad

little gem lettuce, parmesan, lemon-anchovy dressing

soup of the day

ask server for daily selection

calamari fritti

flash fried calamari, chipotle aioli, lemon

malibu shrimp

coconut & tapioca crusted black tiger shrimp, sweet chili sauce

SECOND enjoy one of the following

beef bourguignon

slow-braised beef, red wine jus, pommes anna, carrots, wild mushroom mix, cherry tomatoes

swordfish chermoula

pan-seared swordfish, sautéed seasonal vegetables, toasted hazelnuts, chermoula sauce

gnocchi

potato gnocchi, brown butter, sage

THIRD enjoy one of the following

cheese selection

one curated cheese, quince paste

coffee bean tiramisu

mascarpone, espresso, brandy, cacao

house-made ice cream

ask server for daily selection