

## 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

# SONOMA

restaurant and wine bar

## 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