



APPETIZERS

Caviar and Foie Gras Mousse

Cognac Scented Foie Gras Mousse on a Savory Griddle Cake. White Sturgeon Caviar and Pumpkin Seed Oil

Eighteen Dollars

Spicy Tuna Tartare

Avocado and Cucumber Salad, Sesame Flatbread, Wasabi Oil Dipping Sauce

Fourteen Dollars

Sizzling Escargot

The Finest Helix Snails Served with Garlicky Spinach, Asiago Cheese, Garlic Crostini

Ten Dollars

Nightly Soup Selection

Please inquire with your server as to our nightly soup selection



SALADS

Honey Roasted Pear Salad

Baby Arugula, Smoked Bleu Cheese, Spiced Walnuts, Local Honey Comb, Julienne Vegetable, Crispy Lavash.
Honey-Balsamic Vinaigrette

Twelve Dollars

“The Caesar”

Romaine Lettuce Tossed with Our Own Roasted Garlic, Anchovy and Lemon Dressing. Asiago Cheese Crisp Bowl. Imported White Anchovy upon Request

Ten Dollars

Caramelized Fennel and Fig Salad

Baby Kale, Diced Apples, Brulee Goat Cheese on Pork Belly, Spice Cake, Lingonberries and Segmented Oranges.
Salted Cider Vinaigrette

Eleven Dollars

Alaskan Crab in Lettuce Cups

Warm King Crab Leg Meat in Bibb Lettuce with Julienne Vegetables and Creamy Meyer Lemon and Dijon Vinaigrette

Fifteen Dollars



ENTREES

Pan Roasted Stuffed Haddock

Crab, Arugula and Pistachio Stuffing
Saffron Nage

Thirty-Four Dollars

Shrimp and Scallop Amatriciana

Prosciutto Wrapped Shrimp and Scallops Served on Pappardelle Pasta with Spicy
Amatriciana Sauce

Thirty-Eight Dollars

Bacon Wrapped Turkey Tenderloin

Sautéed Apples, Pears and Jalapenos.
Honey Bourbon Gastrique

Twenty-Six Dollars

Sweet Potato Gnudi

Roasted Cauliflower, Crimini Mushrooms, Ricotta Cheese, Marsala Pan Sauce, Fresh Truffle Peelings

Thirty Dollars

Roasted Rack of Lamb Persillade

Four-Bone Rack of Colorado Lamb Coated with Dijon Mustard, Rosemary, Garlic and Parsley, Rolled in
Fresh Panko Crumbs. Roasted Shallot Demi-Glace

Forty-Five Dollars

Sonoma Restaurant of Princeton | 206 Worcester Rd/Rte 31 (Post Office Place), Princeton, MA
Reservations at (978) 464-5775 | www.SonomaRestaurant.com
We accept all major credit cards. Corporate accounts and event inquiries welcomed.



Center Cut of Filet Mignon

Served Over Butter Braised Mushrooms and Leeks.
Topped with Fresh Horseradish Creme

Forty Dollars

Pan Roasted Pheasant

Semi Boneless Breast on Savory Wild Rice Pilaf.
Topped with Caramel Apple Foie Gras Butter

Thirty-Six Dollars

Korean Short Ribs

Sesame Ginger Marinated then Fire Grilled
Sake Braised Bok Choy and Miso Aioli

Thirty-Two Dollars