

SOTANO

HVRW APR 8-21 PRIX FIXE LUNCH 29.95 SUNDAY-THURSDAY

| APPETIZER |

POTATO LEEK SOUP
Garnished with frizzled leeks

BEET & GOAT CHEESE SALAD
Organic yellow & red beets, baby greens, orange balsamic vinaigrette, candied walnuts

MUSSELS FRA DIAVOLO Mussels sautéed in EVOO, garlic, white wine, tomato, crushed red pepper, basil

ESCARGOTS
Sauteed in garlic, white wine, herbs, garlic-butter sauce served in mushroom caps

| MAIN COURSE |

HOMEMADE BEEF SHORT RIB RAVIOLI Served with wild mushroom demi glace

PORK SCHNITZEL

Homemade spaetzle, sweet & sour red cabbage,
french mustard sauce

POLLO MARTINI
Parmesan breaded chicken breast, light Prosecco
sauce, spinach, rosemary potatoes

GOAT CHEESE & BROCCOLI RABE Sauteed with orecchiette, EVOO, garlic, sun dried tomato pesto

SOTANO BURGER
Prime dry aged beef, cabrales cheese, thick bacon, shoestring fries

DESSERT

SPANISH FLAN
MANGO SORBET
VANILLA GELATO
STRAWBERRY SHORTCAKE





SOTANO

HVRW APR 8-21 PRIX FIXE DINNER 44.95 SUNDAY-THURSDAY

| APPETIZERS |

POTATO LEEK SOUP Garnished with frizzled leeks

BEET & GOAT CHEESE SALAD Organic yellow & red beets, baby greens, orange balsamic vinaigrette, candied walnuts

MUSSELS FRA DIAVOLO Mussels sautéed in EVOO, garlic, white wine, tomato, crushed red pepper, basil

ESCARGOTS
Sauteed in garlic, white wine, fresh herbs,
garlic-butter sauce served in mushroom caps

| MAIN COURSE |

HOMEMADE BEEF SHORT RIB RAVIOLI Served with wild mushroom demi glace

PORK SCHNITZEL
Homemade spaetzle, french mustard sauce,
sweet & sour red cabbage

POLLO CLASSICO

Parmesan breaded chicken breast, mozzarella, pomodoro sauce, linguini, EVOO

SURF & TURF

Black angus steak tips au poivre, large shrimp in scampi sauce, herb-parmesan risotto

BROWN SUGAR CRUSTED NORWEIGAN SALMON Pan seared with root vegetables, caramelized butternut squash, honey saffron beurre blanc

| DESSERT |

SPANISH FLAN
MANGO SORBET
VANILLA GELATO
STRAWBERRY SHORTCAKE

