

SOTANO

HVRW OCT 28 - NOV 10
PRIX FIXE LUNCH 29.95
SUNDAY-THURSDAY

APPETIZER

BUTTERNUT SQUASH SOUP
Garnished with frizzled shallots

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

FRIED BURRATA
Lightly fried, pesto, tomato sauce

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

MAIN COURSE

PENNE WITH FILET MIGNON BOLOGNESE
*Slow braised ground filet mignon, tomato demi
glacé, wild mushroom, penne, pecorino cheese*

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

POLLO MARTINI
*Parmesan breaded chicken breast,
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

CHOCOLATE HAZELNUT CAKE

SOTANO

HVRW OCT 28- NOV 10
PRIX FIXE DINNER 44.95
SUNDAY-THURSDAY

APPETIZERS

BUTTERNUT SQUASH SOUP
Garnished with frizzled shallots

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

FRIED BURRATA
Lightly fried, pesto, tomato sauce

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

MAIN COURSE

PENNE WITH FILET MIGNON BOLOGNESE
*Slow braised ground filet mignon,
tomato demi glace, wild mushroom,
penne, pecorino cheese*

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
CHOCOLATE HAZELNUT CREPES