

25TH ANNUAL

MUSHROOM HARVEST

SEPTEMBER



 SORRENTINOS.COM

ZUPPA, INSALATA, ANTIPASTI

WILD MUSHROOM SOUP

wild mushroom soup infused with sherry

10

WILD MUSHROOM GARLIC TOAST

garlic, white wine sauce over garlic toast

15

BABY SPINACH SALAD

dijon mustard dressing, chanterelles, prosciutto julienne

9/13

STUFFED MUSHROOM

prairie puff-bull stuffed with crab, shrimp, cream cheese, mozzarella, gratiné

13

MORE MUSHROOMS "PER FAVORE"

A great side dish for sharing! Portabellini, oyster, button, crimini, shiitake, yellow chanterelle and lobster mushrooms sautéed lightly with garlic lemon butter over garlic toast

15

PASTA, RISOTTO

FETTUCCINE

shrimp, wild mushrooms, dill lemon pepper cream sauce

14/20

PENNE

AAA Alberta beef, mushrooms, pine nut pesto sauce

14/20

LINGUINE

chicken, wild mushrooms, garlic, basil, olive oil

14/20

RISOTTO

arborio rice, wild mushrooms, white wine, garlic, truffle oil

17/28

SECONDI

Entrées served with pasta pomodoro or grilled vegetables and roasted potatoes.

BREAST OF CHICKEN

stuffed with wild mushrooms, spinach, sun-dried tomato basil cream sauce

33

PORK TENDERLOIN

medallions, chanterelle, Marsala, rosemary demi-glace

33

SALMON FILLET

oven-baked, sautéed mushrooms, garlic, lemon pepper cream sauce

33

MAKE WILD MUSHROOM SOUP AT HOME!

12

This wildly popular soup base is sold here only during Mushroom Harvest. It makes 10 servings. It is a gluten-free base used for soups, gravies and more.

wine features

Sartori di Verona is a century old, 4th generation family winery driven by a profound love for their city of Verona.

PINOT GRIGIO DOC

6oz 12 9oz 17 Bottle 48

crisp, refreshing with notes of tropical fruit and citrus

L'APPASSIONE ROSSO IGT

6oz 12 9oz 17 Bottle 48

full bodied, versatile with hints of red fruit and spices.



TELL US ABOUT YOUR
SORRENTINO'S EXPERIENCE &
ENTER TO WIN A
\$250 SRG GIFT CARD



1. Hover over QR Code with your camera
2. Click pop-up link
3. Fill out survey

GRAZIE!

upcoming 2019 events

For more information and to register online, please visit sorrentinos.com today. Limited seating available.

SORRENTINO'S HANDS-ON COOKING CLASSES

Mushroom specific classes throughout September at Sorrentino's Catering Kitchen. Register online.

Book today for your Private Corporate Cooking Class Christmas Party – the newest interactive way to party!

SORRENTINO'S WEST – MUSHROOM WALK, COOK AND EAT

2 Dates | Sunday, September 15 + Sunday, September 22 12:30PM | Rain or Shine

Go for a walk and pick mushrooms, cook appetizers, and enjoy a mushroom dinner with wine tasting.

SORRENTINO'S STONY PLAIN – MUSHROOM POP-UP CLASS

Saturday, September 14 | 12:00PM | Learn to cook mushrooms on a fall afternoon.

winemaker events

SORRENTINO'S DOWNTOWN – ANNUAL TRUFFLE DINNER

Monday, November 25 | 6:00PM

SORRENTINO'S DOWNTOWN – BIBI GRAETZ LARGE FORMAT BOTTLES COLLECTOR'S WINEMAKER DINNER

Wednesday, October 2 | 6:00PM

SORRENTINO'S WEST – VOLPAIA WINEMAKER DINNER

Tuesday, October 8 | 6:00PM

BISTECCA ITALIAN STEAKHOUSE + WINE BAR – ZENATO WINEMAKER DINNER

Thursday, October 17 | 6:00PM

MONTHLY WINE & DINE SERIES AT BUCO PIZZERIA + VINO BAR WINDERMERE

CAMPANIA + CALABRIA | Wednesday, September 18 | 6:30PM

TOSCANA | Tuesday, October 15

AMARONE | Tuesday, November 19



MUSHROOM
25TH ANNUAL
HARVEST

SEPTEMBER

 **SORRENTINOS.COM**