SOHO GRAND Hotel

VALENTINE'S DAY

SMALL PLATES

Chilled Maine Lobster
fennel & celery root salad
dijon hollandaise, fennel pollen
24

House-Made Spaghetti alla Chitarra
almond pesto
Italian long hot peppers
18

ENTRÉES

Seared Arctic Char
roasted new potatoes, creamed beet greens
38

Filet Mignon Steak Diane
garlic mashed potatoes, porcini mushrooms, grilled asparagus
48

Long Island Crescent Duck à l'Orange
roasted breast, foie gras, heirloom carrots, Grand Marnier Jus
42

SWEET TOUCHES

Espresso Cake and Gelato
fresh raspberries
14

Strawberry Sorbet in Champagne
16

3 COURSE PRIX FIXE $75

DINNER

*applicable taxes and a 20% service charge will be added to the check for parties of six or more