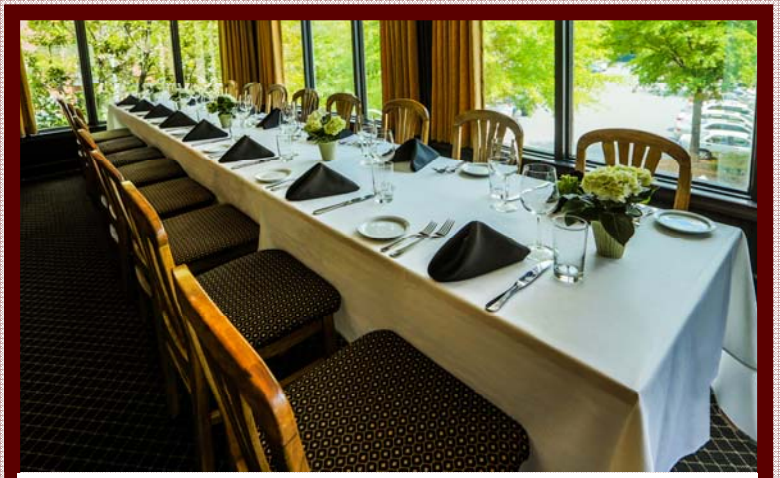
Private Event
Dinner Menus

SOHO
AMERICAN BISTRO

SPRING 2017

The Pace Room

Accommodating up to 48 seated guests, and 75 in a standing meet and greet, the Pace Room is engaging. Weather permitting, bring the out-doors in. The Pace Room can easily morph into a pavilion by opening our doors to the patio, allowing for al fresco dining. Eight tables seat four to



The Sun Porch

Enclosed by windows overlooking the Vinings Jubilee courtyard, the Sun Porch is an intimate gathering area that accommodates 14 to 24 guests in a semi-private setting and up to 48 as a private room.

Tables can be set as shown above or in rectangle tables of 6

Tribeca Dinner Menu - $44.00

Choice of Appetizer

***Wagyu Beef Carpaccio**, Creamy Dijon, Capers, Aioli*
***Tempura Calamari**, Ginger & Soy Glaze, Serrano Peppers*
***Smoked Chicken Croquettes**, Lime Yogurt Dipping Sauce*
***Artisan Cheese & Fresh Fruit,** Honey & Fig Cake*

Choice of Soup or Salad

***Chicken Tortilla Soup**, Avocado, Tomatoes, Corn, Mozzarella, Chilies, Cilantro*
***Artisan Greens**, Blue Cheese Crumbles, Tomatoes, Balsamic Vinaigrette*

Choice of Entree

***Herbed Chicken**, Roasted Breast, Purple Rice, Seasonal Vegetables, Lemon Jus*
***Scottish Salmon**, Corn & Lentil Succotash, Grilled White Asparagus, Vermouth- Lemon Cream*
***Painted Hills Short Rib**, Roasted Fingerling Potatoes, Sautéed Kale, Maitake Mushroom, Soho Steak Sauce*
***Shrimp Linguini,** fresh linguini, gulf shrimp, spinach, tomatoes, spicy white wine*
***Eggplant Lasagna**, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce*

Choice of Dessert

***New York Style Cheesecake** chef's topping of the day*
***Classic Chocolate Bread Pudding** two caramels & vanilla ice cream*

Greenwich Dinner Menu - $52.00

Choice of Appetizer

***Wagyu Beef Carpaccio**, Creamy Dijon, Capers, Aioli*
***Tempura Calamari**, Ginger & Soy Glaze, Serrano Peppers*
***Smoked Chicken Croquettes**, Lime Yogurt Dipping Sauce*
***Artisan Cheese & Fresh Fruit,** Honey & Fig Cake*

Choice of Soup or Salad

Soup of the Day
***Chopped Salad** romaine, tomato, avocado, blue cheese, prosciutto, cucumber dill dressing*
***Chicken Tortilla Soup**, Avocado, Tomatoes, Corn, Mozzarella, Chilies, Cilantro*
***Artisan Greens**, Blue Cheese Crumbles, Tomatoes, Balsamic Vinaigrette*

Choice of Entree

***Pork Chop** fennel & rosemary crust, sautéed spinach, andouille-cheese grits, orange pork jus*
***Ahi Tuna,** sushi rice, ginger-cucumber salad, nori, soy wasabi vinaigrette, sesame crust*
***Beef Tenderloin** Horseradish Mashed Potatoes, Seasonal Vegetables, Au jus*
***Seared Scallops**, Purple Potato Macaire, Sautéed Swiss Chard, Red Pepper Sauce, Tomato- Bacon Salad*
***Eggplant Lasagna**, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce*

Choice of Dessert

***New York Style Cheesecake** chef's topping of the day*
***Classic Chocolate Bread Pudding** two caramels & vanilla ice cream*
Crème Brulee

Additional Options:

The following may be added as a per person upgrade to menus:

Beef Tenderloin** Horseradish Mashed Potatoes, Seasonal Vegetables, Au jus* ***$8. / per order
Sea Bass**, baby bok choy, purple rice, lemongrass buerre blanc* ***$7. / per order