

SOMA VALENTINES

3 course prix fixe menu \$45 per person (tax & tip excluded)

First course

Fried Oysters - chunky tartar sauce, petite salad

Gnocchi - duck confit, bleu cheese, baby spinach, baby tomatoes, balsamic reduction

Cream of Roasted Tomato Soup - grilled ciabatta bread, gruyere cheese, fresh basil

Classic Caesar Salad - romaine lettuce, chunky cracked pepper dressing, parmesan cheese, croutons

Pear Salad - caramelized pears, fennel, baby arugula, candied walnuts, cranberries, bleu cheese, sherry vinaigrette

Tuna Tartare - sashimi grade tuna, house made truffled potato chips, lemon aioli, avocado, citrus dressing

Main course

Chicken Under a Brick - yukon mashed potatoes, baby carrots and green beans, bacon, chicken sauce

Vegetable Pappardelle - house made pasta, fresh vegetables, white wine cream sauce

Sea Scallops - potato leek rosti, baby spinach, garlic-butter lemon sauce

Lobsta Ravioli - baby carrots, baby spinach, pancetta, chardonnay cream sauce

Steak Tenderloin - fingerling potatoes, broccolini, baby tomatoes, gorgonzola cream, port wine reduction

Dessert

Crème Brulee

Flourless Chocolate Cake & Ice Cream

Classic Cheesecake with Fresh Berry Sauce

Regular Dinner Menu is not available. Prix Fixe menu and a limited bar and pizza menu is available in the bar a la care.