



2016 Cobb Restaurant Week

STARTERS

- Chicken Tortilla Soup**, tomatoes, corn, avocado, chilies, cheese, cilantro, lime *gf*
Braised Cider Beet Salad artisan lettuce, goats' cheese, pecans, citrus vinaigrette *gf*
The General's Calamari, tempura batter, ginger - soy glaze, diced peppers, serranos
Brisket Tacos, Carmelized Onions, Cilantro Sauce, Black Pepper Mustard, Potato Shell

ENTREES

- Seared Scallops** zucchini noodles, cous cous risotto
Cast Iron Seared Chicken 1/2 boneless chicken, panzanella, "confit" potato salad
Braised Brisket USDA Prime, celery root purée, shaved carrots, red wine jus *gf*
Eggplant Lasagna eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce

DESSERT

- Georgia Peach Clafoutis**, Vanilla Bean Ice Cream
Vanilla Bean Crème Brûlée
Classic Chocolate Bread Pudding, two caramels & vanilla ice cream

\$35 per guest

Does not include tax or gratuity.

One selection from each course + glass of red or white house wine.

**No substitutions, please* *gf gluten free*



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