



MIAMI SPICE  
DINNER

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CONTEMPORARY FRENCH CUISINE

*Appetizer Choice of:*

*Creamy Haricots Vert Salad, Heirloom Red Beet, Breakfast Radish  
Pistou, Micro Arugula  
Or  
Porcini Mushroom & Foie Gras Soup, Infused White Truffle Oil*

*Main Course Choice of:*

*Black Truffle Rotisserie Chicken, Brussels Sprouts and Fingerling Potatoes,  
Herb Jus Corse  
Or  
Olive Oil Poached Wild King Salmon, Papardelle, Caramelized Cauliflower,  
Truffle Vinaigrette\**

*Dessert Choice of:*

*Tahitian Vanilla Bean Crème Brûlée, Almond Tuile  
Or  
Mango Sorbet, Ginger Snap Tuile*

**\$39.00 per person**

Excluding Tax and Gratuity