



MIAMI SPICE
DINNER

CONTEMPORARY FRENCH CUISINE

Appetizer Choice of:

Wild Salmon Terrine, Confit Eggplant, Micro Arugula,
Roasted Pepper Mayonnaise
Or
Butternut Squash Soup, White Truffle Infused Potato Foam

Heirloom Tomato "Tatin" with Petit Tomatoes, Micro Arugula and Basil Parfait
(\$12.00 Additional)

Or

Warm Octopus, Hearts of Palm, Confit Baby Eggplant and Cipollini Onion, Escabeche Emulsion
(\$12.00 Additional)

Or

Twice Baked, Upside Down Gruyère Cheese Soufflé, Parmesan Fondue
(\$12.00 Additional)

Main Course Choice of:

Slow Braised Beef Short Rib, Brussels Sprouts, Mushroom, Butternut Squash,
Pommes Puree, Bordelaise Sauce

Or

Mediterranean Bass, "Duglere", Tomato, Sweet Onions, Wilted Spinach,
Pommes Vapeur, Herb Barigoule

Australian Lamb Rack, Petit Farci, Pomme D'Auphine, Jus d'Agneau Corse
(\$21.00 Additional)

Or

Diver Sea Scallops Topped with Beef Short Rib, Young Fennel, Potato and Butternut Squash
(\$21.00 Additional)

Or

Beef Tenderloin with Red Wine Sweet Onion Fondue, Asparagus, Potato Mille Feuille, Sauce Bordelaise
(\$21.00 Additional)

Cheese Course:

Fourme D'Ambert, Sweet Onion Compote, Candied Nuts and Espelette Jelly
(Additional \$12.00)

Dessert Choice of:

Michel Richard Orange Cheesecake Flan
Or
Mango Sorbet, Ginger Snap Tuile

Bittersweet Chocolate Tart Splash, Truffle Ganache, Chocolate Ice Cream (\$10.00 Additional)

Or

Grand Marnier Souffle, Orange Sabayon (\$12.00 Additional)

\$42.00 per person

Excluding Tax and Gratuity