



MIAMI SPICE
DINNER

CONTEMPORARY FRENCH CUISINE

Appetizer Choice of:

Chilled White Gazpacho Soup, Almond,
Cucumber and Grapes

Or

Baked Oysters "Rockefeller" Wilted Green with Pernod -
Champagne Fumet and Sabayon Gratinee

Main Course Choice of:

Moscovy Duck Breast, Butternut Squash Puree, Braised Red Cabbage,
Pomme D" Auphine - Duck Gastrique

Or

Mediterranean Seabass, Shaved Fennel - Spaetzel,
Barigoule with Grain Mustard

Dessert Choice of:

Chocolate Mousse and Coffee Baked Meringue,
Chocolate Curl, Berry Coulis

Or

Mango Sorbet, Crisp Tulip

\$45.00 per person

Excluding Tax and Gratuity

Miami Spice Wine Selection

Grenache - Nicolas, Domaine Lafage, 2020 France \$14gls/ \$48btl
Albarino, Burgans Rias Baixas, 2020 Spain \$12gls/ \$42btl