



MIAMI SPICE  
DINNER

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CONTEMPORARY FRENCH CUISINE

*Appetizer Choice of:*

Young Mesclun Salad, Beets, Pears, Champagne Vinaigrette

Or

Pike "Quenelle" de Lyon, Lobster Bisque, Gratinee

Muscovy Duck Terrine with Pistachio, Pear, Dijon Mustard, Sweet Onion Chutney  
(\$12.00 Additional)

Or

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

Or

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

*Main Course Choice of:*

Beef Hanger Steak, Shallot Confit, Fingerling Potato Rissolle, Spinach  
"Dariole", Bordelaise Sauce

Or

Olive Oil Poached Wild King Salmon, Papardelle, Caramelized Cauliflower,  
Truffle Vinaigrette\*

Australian Lamb Rack, Nicoise Olive Dusted, 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

Mediterranean Large Prawns with King Crabmeat, Bouillabaisse, Vegetable Provençale, Classic Rouille  
(\$21.00 Additional)

*Cheese Course:*

Truffle Brie de Meaux, Sweet Onions Compote, Candied Nuts and Espelette Jelly  
(Additional \$12.00)

*Dessert Choice of:*

White Chocolate and Strawberry Mousse, Strawberry Soup

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)

**\$39.00 per person**

Excluding Tax and Gratuity