



MIAMI SPICE
DINNER

CONTEMPORARY FRENCH CUISINE

Appetizer Choice of:

Haricot Verts, Heirloom Red Beets, Caramelized Walnuts - Walnut Vinaigrette

Or

Mediterranean Mussels Mariniere Steamed with Sauvignon Blanc,
Shallots and Fine Herbs

Main Course Choice of:

Boneless Braised Short Rib, Brussels Sprouts, Mushrooms, Butternut Squash and
Chippolini Onions, Mashed Potatos, Bordelaise Sauce

Or

Wild Salmon Pave, "Brandade de morue" - Artichoke Barigoule,
Lardon - Butter Croutons

Dessert Choice of:

Pistachio Creme Brulee- Lemon Madeleine

Or

Mango Sorbet, Ginger Snap Tuille

\$45.00 per person

Excluding Tax and Gratuity

Miami Spice Wine Selection

Grenache - Nicolas, Domaine Lafage 2020 France \$10gls/
\$40btl Albarino Lagar De Bouza \$9gls/ \$35btl