



Executive chef, Gerdy Rodriguez

Miami Spice Menus

## Dinner

### First Course

Organic Field Greens  
Homestead Farm selection, Wild berries, Crumbled Feta,  
Toasted almond sherry vinaigrette

OR

Hawaiian Yellowfin Tuna Carpaccio  
Cêpes Confit, Mache, Truffled Potato Chip, Jerez Vinaigrette

OR

Jamón Serrano con Melón  
Grilled Cantaloupe, Serrano Ham Foam and Crisps, Micro Greens

### Second Course

Florida Grouper en Salsa Verde  
Clams, Sweet Peas, Garlic-Parsley Sauce, Potato Confit

Or

Citrus Scented Salmon  
Carnaroli, Pearl Onions, English Peas, Parmesan Froth

Or

Civet of Duck  
Lentils, Rosemary, Cabernet Reduction, Foie Gras Emulsion, Orange Oil

### Desserts

Bleu Chocolate Bar  
Chocolate Mousse, Coconut Almond Cream, Gosling Chantilly

Or

Greek Yogurt Panacotta  
Wild Berry Consommé, Honey Tuile