



Executive chef, Gerdy Rodriguez

Miami Spice Menu

Lunch

First Course

Chilled Gazpacho
Vine Ripe Tomato Broth, Yogurt Sorbet, Bread Crisps, Basil

OR

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

OR

Mediterranean Black Mussels Naturale
Chablis, Shallots, Fresh Herbs, Garlic Aioli

Second Course

Warm Wild Salmon
Sea Salt and Citrus cured, Organic Farm Greens, Shallot-Caper Vinaigrette

Or

Florida Grouper
Potato Puree, Braised Fennel, Grape Tomatoes, Basil Crisps

Or

Organic Chicken Roulade
Goat Cheese and Olive stuffed, Arugula, Potato Croquettes

Desserts

Chocolate Strip
Valrhona Cremeux, Guinness Espuma

Or

Peach Soup
Crème Fraiche Foam, Wild Strawberries, Lime Sable