

MIAMI SPICE

AUGUST 1 – SEPTEMBER 30, 2009

AMUSE COURSE

LEMON BASIL SORBET
(SERVED IN AN ESPRESSO CUP)

1ST COURSE (CHOICE OF:)

CAESAR SALAD
CHOPPED CAPRESSE SALAD WITH PEPPERCORN VINAIGRETTE

MAIN COURSE (CHOICE OF:)

10 OZ ANCHO CHILE RUBBED SIRLOIN
WITH CHIMICHURRI SAUCE

SLICED FILET MIGNON BORDELAISE
WITH ROASTED SHALLOTS AND WILD MUSHROOMS

SEARED HALIBUT
WITH CRUSHED POTATOES, MARCONA ALMONDS, SHERRY AND TOMATO

GARLIC AND HERB DOUBLE LAMB CHOPS

SIDE DISHES

SAM'S MASHED POTATOES
SEASONAL FRESH VEGETABLES

DESSERT

CRÈME BRULÉE
FLOURLESS CHOCOLATE ESPRESSO
KEY LIME

\$35.00 PER PERSON

AVAILABLE FOR DINNER ONLY
(TAX AND GRATUITY NOT INCLUDED)

THE CAPITAL GRILLE