



SUMMER MIAMI SPICE 2009

AVAILABLE TUESDAYS-SATURDAYS

\$35.00 plus tax & gratuity

STARTERS

KOBE CLUB BEEF TARTARE
fresh wasabi root, quail egg, crostinis

AMERICAN "KOBE" BEEF CHEEK RAVIOLI
in truffle broth

ICED HAMACHI
with jalapeño, pineapple & scallion

**SLOW ROASTED APPLEWOOD SMOKED BACON
& BLACK TRUFFLES**

ICEBERG WEDGE
*with tomato relish & crumbled blue cheese
with applewood smoked bacon +\$4*

TOMATO & RED ONION SALAD
with 50-year-old Balsamico



ENTRÉES

PAN SEARED WILD SALMON
with lobster dumplings & tarragon mustard sauce

FILET OF YELLOWTAIL SNAPPER MEUNIÈRE

ROASTED KUROBUTA "BLACK" PORK CHOP
with Japanese chili pepper apple sauce

MUSTARD-RUBBED ORGANIC CHICKEN
with roasted vegetables & shaved black truffles

WILD MUSHROOM PASTA
with morels, chanterelles and porcini

WAGYU FILET OR STRIPLOIN (KOBE & KOBE STYLE BEEF) UPGRADES

4OZ AMERICAN +\$35 | 4OZ AUSTRALIAN +\$45 | 4OZ JAPANESE +\$85
with a choice of Toasted Peppercorn Sauce, Gorgonzola Cream, or Truffled Hollandaise



SIDES

WASABI & SHISO WHIPPED POTATOES

SAKE WHITE TRUFFLE CREAMED CORN

CREAMED SPINACH



DESSERT

CHEF'S SELECTION OF DESSERTS

EXECUTIVE CHEF TIM NICKEY

Miami Spice Menus also available at our sister properties:
ASIA DE CUBA AT MONDRIAN BLUE DOOR AT DELANO CHINA GRILL