



Miami Spice 2009 Dinner Menu

APPETIZERS

Choice of

Clams on a Garlic and White Wine Sauce (with Cilantro)
(Ameijoas à Bolhão Pato)

Or

Angus Churrasquinos over Baby Bok Choy and Saffron Provencal
(Churrasquinho de Angus sobre Choy e Provencal de Acafrao)

Or

Tuna Crudo with Watermelon Radish, Yuzu Juice and Rainbow Micro Greens
(Atum com Agrioies, Sumo Yuzu e Micro Salada)

Entrees

Choice of

Griddled Filet Mignon over Sweet Potato Medley, Baby Carrots and Pomegranate Wine Reduction
(Filet Mignon sobre Batatas Doces, Micro Cenouras e Reducao de Vино e Roma)

Or

Roasted Red Beet and Asparagus Risotto with Crispy Rosemary
(Risotto de Beterraba e Esparragos com Rosemary Crocante)

Or

Char Grilled Angus Porterhouse over Manchego Scalloped Potatoes and Wasabi Horseradish Cream
(Angus Grelhado sobre Batatas com Manchego e Salsa Cremosa de Wasabi)

Or

Pan Seared Red Grouper over Jicama Cabbage Slaw with Coconut and Red Pepper Cream Sauce
(Pargo sobre Jicama com Coco e Salsa de Pimentos Vermelhos)

DESSERTS

Choice of

Marinheiro Signature's Napoleon Filled with Dulce de Leche, Mascarpone and Chocolate
(Napoleao Filo Recheado com Leite Condensada, Mascaporne e Chocolate)

Or

White Chocolate Soufflé with Butter Pecan Ice Cream
(Souffle de Chocolate Branco com Gelado de Pecans)

Or

Red Sweet Banana Crème Brule
(Creme Brule de Banana)

