

MIAMI SPICE DINNER MENU

You may choose one dish from each selection

RECOMMENDED WINES

Riesling , Chateau Ste Michelle, 'Eroica', Washington, 2007	57
Viña Alberdi , Seleccion Especial, Reserva, 2002	38
Albariño , Lagar de Cervera, Rias Baixas, 2008	32
Pinot Noir & Syrah , Tandem, 'Peleton', Sonoma Coast, 2006	54

FIRST COURSE

Tartar de Atún

Served with avocado, mango, soy sesame vinaigrette and yogurt caviar

Huevos Por Fin

Our famous fried eggs served with potato crisps, potato foam, Serrano ham and truffle oil

Buñuelos de Bacalao

Codfish fritters served with aioli and Romesco sauce

Lentejas con Chistorra

Spanish lentil soup with sofrito and chistorra

Ensalada de Pato Confitado

Homemade duck confit, potatoes, apricot slices, croutons, frisee salad and mustard vinaigrette

Coca de 'Vidre'

Foie Gras served on an anis flavored cracker, golden apple, pine nuts and a pedro ximenez reduction

SECOND COURSE

Pargo con Verduras Mixtas, Pistachios y Citricos

Pan seared snapper served with spring vegetables, honey balsamic sesame reduction and a pistachio citrus glaze

Canelones de Pollo Rustidos a la Catalana

Pork and chicken cannelloni, béchamel, Parmesan cheese and chicken jus

Rabo de Buey

Braised Oxtail, sweet potato puree, sweet potato chips, cumin oil

Arroz Cremoso de Camarones

Creamy shrimp bisque risotto with fresh dill

THIRD COURSE

Brownie de Chocolate Valrhona

Chocolate Valrhona brownie, caramelized banana, chocolate covered peanut ice-cream

Key Lime Pie

Served with vanilla ice cream, almond flour streusel, and Italian meringue