



Miami Spice, August 2010

DINNER

STARTERS

- ▶ Corn chowder, lobster, corn & chipotle fritters
- ▶ Swordfish tiradito, yuzu, plantain crisp, aji amarillo crema, red onions, ginger, rocoto, cilantro
- ▶ Burrata and heirloom tomatoes, spiced aged balsamic reduction, extra virgin olive oil

ENTRÉES

- ▶ Whole fried yellow tail snapper, chillo frito, mofongo, island mojo
- ▶ Vermont butter roast chicken, walnut pesto, linguine, pear and saffron chutney
- ▶ Black truffle and foie gras meat loaf, celery root puree, roast brussel sprouts

DESSERT

- ▶ Strawberry and champagne jelly terrine, breton shortbread, whipped cream
- ▶ Pineapple panna cotta, Asian pear salad, ginger ice cream
- ▶ Exotic fruit salad, passion fruit sorbet

FEATURED LIBATIONS

Chandon Brut, Napa Valley, CA	5 gls / 18 btl
Casa Lapostolle Chardonnay, Rapel Valey, Chile	8 gls / 20 btl
Terrazas Malbec, Mendoza, Argentina	8 gls / 20 btl

COCKTAILS / 8

PINK SPICE MARTINI
*Belvedere Pink Grapefruit, Canton
Ginger Liqueur, honey syrup &
ruby red grapefruit juice.*

PERFECT 10 MOJITO
*10 Cane Rum,
simple syrup,
fresh mint & limes.*

GRAND SMASH
*Grand Marnier,
fresh lemons
& mint.*

AMERICAN EXPRESS presents
MIAMI SPICE
iLoveMiamiSpice.com
ORGANIZED BY THE GREATER MIAMI CONVENTION & VISITORS BUREAU

