



Miami Spice Dinner Menu

Appetizer
Choice of:

SWEET CORN SOUP, Seared Jumbo Sea Scallop, Chive
or
COBIA TARTARE, Coconut Milk, Avocado, Lime, Crispy Yucca, Habanero
or
KOREAN STYLE BBQ SHORTRIBS, Sticky Rice, Kimchee Aioli, Cucumber, Sesame

Entrée
Choice of:

SHELLFISH LINGUINI, Calabrese Chilies, Basil, Pei Mussels, Sebastian Clams
or
GRILLED PORK TENDERLOIN, Braised Pork Shoulder Ragu, Aji Amarillo,
Crispy Potato Cake, Haricot Vert
or
HERB CRUSTED SALMON, Fingerling Potatoes, Artichoke Vinaigrette, Beurre Blanc

Dessert
Choice of:

OVEN ROASTED APPLE, Brittany Shortbread and Fig Coulis Caramelized Cinnamon Ice Cream
or
YUZU-LEMON CREAM AND TOASTED MERINGUE, Linzer Sable Blood Orange Sorbet
or
GJANDUJA MOUSSE AND RICE CRISPY CAKE, Turrón Ice Cream

35

Please no substitution, no sharing.

For your convenience, an 18% gratuity has been automatically added to all checks
Please note that there are significantly increased risks associated with the consumption
of raw and undercooked food items.

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver,
stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw
oysters, and should eat oysters fully cooked. If unsure of risk, consult a physician.

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