

MIAMI SPICE DINNER MENU

THREE COURSES 35

CHOICE OF BEGINNING

CLOVE SPICED RED WINE POACHED ASIAN PEAR SALAD

Organic baby greens, endive, Roquefort cheese, candied walnuts and Port wine syrup

ESSENSIA'S ORGANIC ORCHID PETAL SALAD

Organic nasturtium leaves, orchid petals, mamey, petit tomatoes, popped hominy, blackberries and key-lime lavender honey vinaigrette

ASIAN CHICKEN SALAD WRAP

Miso grilled chicken, Bibb lettuce, Napa cabbage, watercress salad, sliced cucumber, wonton strips and ginger-sesame-soy vinaigrette

GRILLED GIANT PRAWN WITH MANGO RICE

Chili spiced grilled giant prawn, local organic mangos, Basmati rice, hand-picked herbs and ginger lime chipotle aioli

CHOICE OF MAIN

PAN-ROASTED LOCAL YELLOWTAIL SNAPPER

Steamed baby bok choy, black Thai sticky rice and red Thai curry sauce

CILANTRO CRUSTED MAINE DIVER SCALLOPS

Unfried green tomatoes, Summer squash ribbons and Bermuda onion jam

GRILLED ANGUS SIRLOIN ROASTED VEGETABLE ROOTS HASH

Garlic wilted spinach and shiitake mushroom-sweet soy reduction

CHOICE OF DESSERT

HUCKLEBERRY CRÈME BRÛLÉE

Toasted hazelnut baby cake, minted berries

COCONUT TAPIOCA SOUP

Mango sorbet, coconut twigs

ESSENSIA'S HOMEMADE ICE CREAM & SORBETS

STARBUCKS ORGANIC COFFEE OR TAZO TEA

AN 18% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK