



## Dinner Miami Spice Menu

### First course

Soup De Jour

Chef's Daily Creations

Grilled Watermelon and Cucumber Salad

Mint, mache, hydroponic watercress, and black pepper dressing

Bruchetta Caprese

Pesto marinated mozzarella, cherry tomatoes, purple basil, shaved parmesan,  
toasted baguette, white balsamic reduction

Soft Shell Crab ala Meuniere

Brown butter, capers, lemon segments, cherry tomatoes, parsley

### Second course

Marrow crusted Filet 6 oz

Sauteed artichokes, potatoes, foie gras demi

Shrimp risotto (A lo Macho)

Seared shrimp, spicy Peruvian sauce, creamy risotto

Sesame crusted Tuna

Avacado and granny smith apple salad, togirashi butter

### Desserts

Molten Lava Cake

Vanilla ice cream

Passion Fruit Crème Brule

\$35 pp

**Menus are subject to change at any time**