

MIAMI SPICE DINNER MENU

THREE COURSES.....35

BEGINNINGS (CHOOSE ONE)

ROASTED RED PEPPER POTATO SOUP

Jumbo lump crab, California avocado crème fraiche

ORGANIC ARUGULA AND GRILLED SUMMER PEACH SALAD

Prosciutto di Parma, crumbled goat cheese, fig balsamic syrup

CHILLED MAINE LOBSTER SALAD

Yukon gold potatoes, California avocado, Florida mango, watercress and raspberry Pommery mustard vinaigrette

MAINS (CHOOSE ONE)

RICE FLOUR DUSTED YELLOWTAIL SNAPPER

Black Thai sticky rice, steamed baby bok choy and red curry coconut sauce

GRILLED 8oz ANGUS BUTCHER STEAK

Vanilla scented boniato puree, grilled asparagus, frizzled onions and green peppercorn cognac sauce

ANISE HONEY GLAZED NATURAL PORK TENDERLOIN

Carrot-English pea risotto, Caribbean ratatouille and black currant jam

DESSERTS (CHOOSE ONE)

SUMMER PLUM CRISP

Honey oat streusel, ginger cream puffs, toasted almond gelato

PINEAPPLE SEMIFREDDO

Coconut macaroons, organic mamey coulis

BITTERSWEET CHOCOLATE PUDDING

Cocoa nib tuile, bing cherry frozen yogurt

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