



MIAMI SPICE DINNER MENU 2011

FIRST COURSE

GINGER CARROT SOUP

LUMP CRAB MEAT, EDAMAME & MASCARPONE

STEAMED PRINCE EDWARD ISLAND MUSSEL

SPANISH CHORIZO, WHITE WINE, TOMATOES & CHICKPEAS

ROASTED BEET SALAD

GORGONZOLA, PISTACHIOS, ARUGULA & TRUFFLE VINAGRETTE

SECOND COURSE

CRUSTED POTATO BLACK GROUPER

GARDEN VEGETABLE RATATOUILLE & SPICY TOMATO BROTH

ROASTED ORGANIC CHICKEN

BRUSSEL SPROUT, SMOKED BACON, DUTCH POTATOES,
LEMON - SAGE' AU JUS'

CHAR-GRILLED PETITE FILET

PARNISP PUREE, BABY VEGETABLE & SHIRAZ REDUCTION

THIRD COURSE

WARM DECADENT LAVA CAKE

FRENCH BANANA ICE CREAM & CUSTARD SAUCE

FLORIDA KEY LIME PIE

SALTED GRAHAM CRUST, CANDIED LEMON VANILLA WHIP