



MIAMI SPICE LUNCH MENU 2011

FIRST COURSE

AVOCADO & OCTUPUS SALAD

WATERCRESS, LEMON POACHED TOMATOES, MANGO FRUIT CAVIAR,
AGED BALSAMIC

GOLDEN GAZPACHO

SCALLOP CEVICHE & WATERMELON

ORGANIC SPINACH & ARUGULA SALAD

ROQUEFORT, CANDIED WALNUTS, SECKEL PEAR, RUBY PORT VINAIGRETTE

SECOND COURSE

ROASTED SNAPPER

MOROCCAN QUINOA & MANGO, PAPAYA JICAMA SALAD

HERB ROASTED ORGANIC CHICKEN BREAST

AU GRATIN POTATOES, SAUTEED SPINACH & LEMON SAGE "AU JUS"

GRILLED SKIRT STEAK

CRUSHED PURPLE POTATO & WATERCRESS CHIMICHURRI

THIRD COURSE

GRANNY SMITH APPLE TART 'A LA MODE'

CINNAMON ICE CREAM & CARAMEL SAUCE

FLORIDA KEY LIME PIE

SALTED GRAHAM CRUST, CANDIED LEMON VANILLA WHIP