



MIAMI SPICE
DINNER

CONTEMPORARY FRENCH CUISINE

Appetizer Choice of:

*Haricots Verts Salad, Heirloom Red Beets, Breakfast Radish,
Pistou, Creamy Vinaigrette*
or
English Cucumber Gazpacho, Haas Avocado Parfait, Micro Arugula
or
Fricassée of Escargot With Cavatelli Pasta, Purée of Green Garlic, Jus Corsè

Main Course Choice of:

Braised Lamb "Navarin" With Root Vegetable, Pappardelle And Rosemary
or
*Muscovy Duck Breast " a L'Orange", Red Wine Braised Cabbage,
Squash Puree, Roasted Pears, Duck Gastrique*
or
*Brook Trout With Lobster Mousse, Herb Spaetzle,
Lemon Mouseline*

Dessert Choice of:

Strawberry Soup, " Fromage Blanc" And Basil Panna Cotta
or
Mango or Passion Fruit Sorbet, Ginger Snap

\$39.00 per person

Excluding Tax and Gratuity