



MIAMI SPICE
LUNCH

CONTEMPORARY FRENCH CUISINE

Appetizer Choice of:

Daily Soup, Pascal's Blend of Seasonal Ingredients

Or

Red and Golden Beets Salad, Feta Cheese, Poached Pear, Walnuts,
Walnut Vinaigrette

Main Course Choice of:

Maine Bouchon Mussels Mariniere- Steamed with Sauvignon Blanc Shallot and Herbs,
Pomme Frites

Or

Grilled Chicken Paillard, with California Romaine Lettuce, Ceaser Dressing, Country Croutons

Dessert :

Coffee Pot de Crème- Almond Tuille

\$35.00 per person
Excluding Tax and Gratuity