



MIAMI SPICE
DINNER

CONTEMPORARY FRENCH CUISINE

Appetizer Choice of:

Red and Golden Beets Salad, Feta Cheese, Poached Pear, Walnuts, Walnut
Vinaigrette
Or
Maine Bouchon Mussels Mariniere Steamed with Sauvignon Blanc, Shallots, and
Fine Herbs

Main Course Choice of:

Boneless Braised Short Rib Bourguignon, Pearl Onions, Mushrooms, Bacon Lardon,
Pappardelle Pasta
Or
Wild Salmon Pave, "Brandade de morue" - Artichoke Barigoule,
Capers - Butter Croutons

Dessert Choice of:

Espresso Creme Brulee- Ginger Snap Tuille
Or
Mango Sorbet

\$60.00 per person
Excluding Tax and Gratuity