



MIAMI SPICE

Lunch

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CONTEMPORARY FRENCH CUISINE

*Appetizer Choice of:*

Daily Soup, Pascal's Blend of Seasonal Ingredients

Or

Red and Golden Beets Salad, Feta Cheese, Poached Pear and 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, baguette Croutons

*Dessert Choice of:*

Vanilla Ice Cream Profiterole, Chocolate Ganache

Or

Blood Orange Sorbet, Crisp Tuille

**Lunch Monday – Friday / \$30 Plus tax and gratuity.**