



## **MIAMI SPICE DINNER**

### **Choice of FIRST COURSE:**

#### **Tomato, Mozzarella Salad with Prosciutto**

Heirloom Tomatoes, fresh mozzarella and thinly sliced and aged prosciutto with arugula, extra virgin olive oil and fresh basil

#### **Tuna Tartar**

Sushi grade tuna tartar with Asian components, organic cucumber, wasabi aioli with herb grill toasts

#### **Essensia Salad**

A tender, buttery, Bibb lettuce cup filled with the freshest local Florida offerings – hearts of palm, red grapefruit segments and avocado, drizzled with Tupelo honey-orange vinaigrette

### **Choice of ENTREE:**

#### **Bouillabaisse**

A delicious fish soup with shrimp, fish, mussels and scallops, toasted baguette and rouille

#### **Grilled Loin of Pork with Sweet Potato Mash**

Grilled marinated loin of pork, sweet potato puree, organic green beans and grilled red peppers

#### **Roasted Chicken with Organic Vegetables**

Pan roasted chicken with sautéed spinach and fresh from the farm vegetables

### **Choice of DESSERT:**

Peach Crostada with Blueberry and Peach Salad  
Profiteroles, Vanilla Bean Ice Cream, Chocolate Sauce  
Fruit Martini with Almond Biscotti

\$35 plus tax & gratuity

Not combinable with any other offer or promotion

For reservations, please contact 305.908.5458