



## **MIAMI SPICE LUNCH**

### **Choice of FIRST COURSE**

#### **Ceviche Tasting**

Fresh morsels of wild caught salmon, shrimp and scallops are "cooked" in fresh lemon juice and spices, served icy cold with a relish of lime, red onion, capers and roasted Poblano chiles

#### **Gazpacho**

Fresh organic cucumbers, celery, lemon, yogurt and dill flavor this refreshing cool soup garnished with toasted almond slices

#### **Grilled Flatbread**

With marinated sweet red peppers, organic baby arugula and creamy goat cheese

### **Choice of ENTRÉE**

#### **Salmon BLT on Toasted Brioche with Dill Mayonnaise**

Herb crusted grilled salmon, Applewood smoked bacon, Beefsteak tomatoes and Bibb lettuce on toasted homemade brioche with herb mayonnaise

#### **Roasted Vegetable Panini**

Grilled squash, zucchini, asparagus, Portobello mushroom and Manchego cheese

#### **Chicken Paillard**

Bell & Evans chicken breast pounded thin and grilled. Served with organic arugula salad topped with shaved Parmesan cheese

### **Choice of DESSERT**

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

\$22 plus tax & gratuity

Not combinable with any other offer or promotion

For reservations, please contact 305.908.5458