

“CUISINE OF THE SUN”

An Eclectic Fusion of Different Nations and Their Natural Bounties Prepared and Placed Creatively on One Plate. Whether it be Called Nuevo Latino, New World Caribbean, Carib-Asian or Pan-Asian, One Thing is For Certain: Some Wonderful Creative Mind with a Passion for Flavor, Has Melded Together our Earth Edible Treasures.

Executive Chef Cindy Hutson

MIAMI SPICE SAMPLE DINNER MENU

MENU CHANGES DAILY

~~~MENU~~~

~~~APPETIZER~~~

WEST INDIAN CURRIED FRESH JUMBO LUMP CRAB CAKE

*Blended Curries, Red Peppers, Scallions and Japanese Panko
Served with Sorrel Flower Paint, Papaya-Lime Coulis and Yucca Chip*

or

TROPICAL MANGO SALAD

*With Braised Sabal Hearts of Palm, Julienne of Mango,
Gourmet Greens, Caribbean Candied Pecans and Passion Fruit Vinaigrette*

or

RUM BRAISED SHORT RIBS

With Caribbean Butter Beans, Vine Ripe Tomatoes and Truffled Gnocchi

~~~ENTREE~~~

#### PAN SAUTÉED BAHAMIAN BLACK GROUPER

*Marinated in Teriyaki and Sesame Oil with an Ortanique Orange Liqueur  
And Flor de Caña Limon Sauce Topped with Steamed Seasoned Chayote  
And Carrots on a Creamy Boniato Mash*

or

#### JERKED DOUBLE PORK CHOP

*With Guava Bacardi Spiced Rum Sauce and South American Moros  
Topped with Drunken Raisins Tropical Fruit Flambé*

or

#### JERKED CHICKEN or SHRIMP PENNE PASTA

*Sun Dried Tomatoes, Roasted Garlic Cloves, Shiitake Mushrooms  
And Fresh Torn Basil in a Light Cream Sauce*

~~~DESSERT~~~

MOSCATO SABAYON & FRESH BERRY PARFAIT

With Crispy English Shortbread Cookie

or

HOMEMADE RUM CAKE

With Appleton Rum Soaked Raisins and Fresh Whipped Cream

or

BREAD PUDDING OF THE DAY

À La Mode