



miami spice winter 2009

appetizers

(choice of)

creamy celery root soup

organic celery sprouts, parsnips, bacon vinaigrette

local red and green oak salad

french feta, roasted beets, sherry & walnut vinaigrette

crispy stuffed olives

house made lamb sausage, manzanilla olives

entrees

(choice of)

grilled skirt steak

yukon potato puree, garlic escarole, red wine reduction

local corvina

roasted cauliflower mash, warm spinach salad, preserved lemon vinaigrette

grilled baby chicken

slow cooked beef short rib hash, cippolini jus

preserved lemon risotto

soft herb salad, parmesan cheese, extra virgin olive oil

desserts

(choice of)

thyme & honey panna cotta

wild blueberry compote, candied lemon zest, almonds

churros

caramel dipping sauce, coconut sorbet

served daily 7-11

executive chef: govind armstrong

chef de cuisine: jason l. smith