



winter 2009 miami spice lunch

appetizers

(choice of)

baby oak leaf salad

french feta, roasted beets, sherry & walnut vinaigrette

creamy celery root soup

celery root sprouts, bacon vinaigrette, parsnips

olive oil braised chic pea puree

marinated olives, roasted peppers, cucumbers, house made flat bread

entrees

(choice of)

snake river farms kobe sliders

truffle chips, red onion marmalade, garlic roasted tomatoes

house roasted chicken salad wrap

romaine lettuce, roma tomatoes, flour tortilla, parmesan cheese fries

tempura mahi sandwich

brioche bun, roasted garlic tartar sauce, parmesean cheese fries

bucatini pasta

roasted mushrooms, heirloom tomato sauce, basil, fennel

desserts

(choice of)

thyme & honey panna cotta

wild blueberry compote, candied lemon zest, almonds

warm chocolate cake

dulce de leche, star anise cream

\$23

served daily 11-4

executive chef: govind armstrong

chef de cuisine: jason smith