

# Miami Spice

## Dinner Menu

June 19, 2008 to June 28 2008

### Soupe de Poissons Marseillaise

*Classic Mediterranean Fish Soup with Grated Cheese and Saffron Aioli Croutons*

Or

Carpaccio of Vine Ripe Tomato, Goat Cheese Toast with Fine Herbs and Honey,  
Aged Balsamic Vinegar and Extra Virgin Olive Oil

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### Sauteed Shrimp Provencal Risotto with Truffle Oil

Or

“Papillote” of Seafood with Julienne of Spring Vegetables

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### Homemade Fresh Sorbets and Ice Creams

Or

Tarte Tatin “a la Mode”

Price \$36.00 per person plus Tax and Tip