

# Holiday Temptation

\$49<sup>++</sup>

## AMUSE BOUCHE

**SMOKED SCALLOP WITH CUCUMBER  
AND TRUFFLE VINAIGRETTE**

## FIRST

### LOBSTER BISQUE

Smooth Lobster Bisque  
Finished with a Touch of Sherry

Or

### PORT POACHED PEAR SALAD

Chevre, Fig, Toasted Almonds  
Strawberry Vinaigrette

Or

### BEEF CARPACCIO

With a Salad of Arugula, Egg, Cornichons  
Capers, Radish and Manchego

## MAINS

### 140Z ANGUS PRIME RIB

With Truffle Pommes Mousse, Crisp Onion Strings  
and Burgundy Au Jus

Or

### FLORIDA BLACK GROUPER & SHRIMP SATAY

Coconut Sticky Rice, Boc Choy Salad  
Lemon Grass Fumet

Or

### JOYCE FARMS ORGANIC CHICKEN

Potatoes Gratine Dauphinoise  
Mushroom Duxelle Fondue

## DESSERT



### GODIVA CHOCOLATE CAKE

Chocolate Strawberry,  
Pistachio Crème Anglaise

Or

### WALNUT APPLE TART

With Cinnamon Ice Cream and  
Crème Caramel Sauce

*Happy Holidays*

**NATIONAL HOTEL**

M I A M I **19NH39** B E A C H

AN OCEAN FRONT RESORT

**9% APPLICABLE TAX + 18% SERVICE CHARGE**

\*Consuming raw food or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.