

## **Miami Spice Dinner Menu**

### **Appetizers**

#### **Tuna Tartare**

*Forked Avocado, Cilantro, Sesame Seeds, Sweet and Sour Chermoula. Pita chips*

#### **Summer Shrimp**

*Chilled White Tail Shrimp, Baby Heirloom Tomato, Cucumber, Avocado, Garlic, Herbed Olive Oil, Grilled Baguette*

#### **Roasted Rainbow Beets and Chevre**

*Chevre Cheese, Baby Heirloom Tomato, Baby Frisee, Watermelon Radish, Olive Oil, Balsamic, Sea Salt*

### **Entrees**

#### **Cedar Plank Salmon**

*Polenta cake, Tomato Fondue, Caramelized Onion, Grilled Asparagus, Dill Cream*

#### **NH Paella**

*Saffron Arborio Rice, Assorted Seafood, Shellfish, Chicken, Chorizo, Sofrito, Vegetables, Sherry*

#### **Steak Au Poivre**

*Pepper Grilled 10oz CAB Sirloin, Garlic Mashed Potatoes, Braised Spinach and Garlic, Confit Tomato*

#### **Chicken Pappardelle**

*Herb Marinated Free Range Chicken, Forest Mushroom Ragout, Chardonnay Cream, Roasted Baby Carrots, Chevre*

### **Dessert**

#### **Belgium Chocolate Mousse**

*Shaved Chocolate, Crème de Cassis, Macaroon, Mascarpone Cream*

#### **Key Lime Tart**

*Fresh Raspberries, Flamed Meringue, Fruit Coulis*

#### **Banana Crème Brulee**

#### **Sunday Bar**

*Coconut Ice Cream, Candied Almonds, Mixed Berries, Flamed Meringue, Chocolate Waffle*

**\$39**