



Miami Spice Dinner

Available nightly, August 1st - September 30th

APPETIZER

(choose one)

Chef's Daily New Orleans Style Gumbo
Steamed Rice

Chef's Creative Soup of the Day

New Orleans Barbeque Shrimp
Petit Rosemary Biscuit

Tri Color Heirloom Tomato Sala
Baby Arugula, Shaved Parmesan, Basil-Pine Nut Pesto,
25yr. Balsamic, Cracked Black Pepper, Hawaiian Red Sea Salt

ENTRÉE

(choose one)

Caribbean Spice Seared Grouper
Boniato Mash, Orange-Jicama Slaw, Coconut Rum Broth

Guava Barbeque Portobello Mushroom
Bordelaise Potatoes, Grilled Summer Squash, Zucchini,
Sweet Red Peppers, Crispy Shoestring Onions

Grilled Pork Chop
Caramelized Sweet Potatoes, Tamarind Glaze, Green Chili Mole Sauce

Mojo Glazed Free-Range Chicken Breast
Braised Thighs, Fingerling Potatoes, Roasted Shallots, Pea Sprouts,
Truffle-Roasted Corn Broth

DESSERT

(choose one)

Lemon Meringue Tart
Strawberry Couils, Seasonal Berries

Peanut Butter Chocolate Mousse cake
Semisweet Chocolate Ganache Peanut Pralines

\$35 per person

(not including tax and gratuity)

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