



# Miami Spice Lunch

August 1st - September 30th; Monday thru Saturday, 11:30a - 2:30p

## APPETIZER

(choose one)

Chef's Daily New Orleans Style Gumbo  
Steamed Rice

Chef's Creative Soup of the Day

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

Local Fish Ceviche  
Crispy Tortilla Chips, Avocado Crema, Fresh Cilantro

## ENTRÉE

(choose one)

Grilled Herb Marinated Chicken Wrap  
Blue-Brie Cheese, Vine Ripe Tomato, Avocado Butter, Bibb Lettuce, Creole-Mustard Thyme Aioli and House Made Potato Chips

Fresh Catch of the Day  
Cucumber-Bok Choy Kimchee, Quinoa, Lime-Cilantro Aioli

Torchio Pasta  
Florida Rock Shrimp, Summer Squash, Roasted Peppers,  
Spinach, Fresh Herbs, Toasted Garlic-Truffle Essence

## DESSERT

(choose one)

Lemon Meringue Tart  
Strawberry Couils, Seasonal Berries

Peanut Butter Chocolate Mousse cake  
Semisweet Chocolate Ganache Peanut Pralines

**\$22 per person**

(not including tax and gratuity)

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