

TONIGHT'S DINNER

Wednesday June 23, 2010 - Miami



Welcome

Ginger Carrot Juice

First Course

Four Warm Curried Fanny Bay Oysters

Cucumber, Lemon, Salmon Roe 12

Six Iced Olympia Oysters On The Half Shell

Mignonette, Tobasco, Lemons 16

Manhattan Style Clam Chowder/Sebastian Inlet, Florida 8

Soft Shell Crab Tempura/Maryland Coast

Fermented Blackbean Vinaigrette, Chinese Broccoli 14

Spicy Shrimp Curry

Jasmine Rice, Celery, Bananas, Coconut Water, Harissa 12

Entree

Pacific Halibut/Juno Alaska

Thin Fillets Browned in Organic Olive Oil And Organic Butter
Preserved Lemon Risotto/Lemon Grass Nage 29

Line Caught Black Cod/Oregon Coast

Pan Roasted, Miso, Sweet Sake
Yukon Gold Puree, Edamame, Mustard Oil 29

Sockeye Salmon/Sitka Alaska Day Boat

Lightly House Oak Smoked, Whole Grain Mustard
Organic Spinach 26

Black Fin Tuna/Miami Beach - "Sushi Style"

Avocado, Sesame Rice, Vegetarian Oyster Sauce 26

Side

Steamed Organic Broccoli and Cauliflower-Organic Hollandaise 10

Organic Idaho Potato Gratin 8

Wood Roasted Parsnips and Beets - Parsley Oil 7

Curried French Lentils 6

Shopeg Corn Succotash 5

Dessert

Summer Peaches Sautéed With Local Lavender Phyllo Crisps 8
Lemon Tart 8
Warm Apple Crumble 6

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