

THE FORGE | MIAMI SPICE MENU

FIRST COURSE

PLEASE CHOOSE ONE

CHILLED RED AND YELLOW GAZPACHO

DRIZZLE OF CHIVE OIL

SMOKED SALMON CROQUETTES

DAMN "HOT" GUAVA SAUCE, PEPPERED CREAM

CAESAR SALAD FORGE STYLE

ENTREE

PLEASE CHOOSE ONE

GRILLED SALMON

BASIL MASHED, HEARTS OF PALM AND GREEN SALAD, TWO ORANGE REDUCTION

ROASTED BELL & EVANS CHICKEN

WARM HOMESTEAD TOMATO SALAD, CHICKEN JUS
LEMON CONFIT, FINGERLING PURPLE POTATOES

THREE MUSHROOM RISOTTO

ROASTED SHIITAKE, PORTABELLO AND PORCINI, ALBA WHITE TRUFFLE OIL

OAK GRILLED NEW YORK STRIP STEAK

FORGE JAVA AND MUSTARD SAUCES

DESSERT

PLEASE CHOOSE ONE

SORBET SELECTION WITH FRESH BERRIES

TURRON NOUGAT CHEESECAKE

HONEY ROASTED GRAPES, SAUTERNE JELLY

LEMON PANNACOTTA

FLAVORS OF LEMON & FENNEL, BISCOTTI

SUGGESTED COCKTAILS BY MIXOLOGIST ANDRES ALEMAN

\$35 PER/PERSON | DOES NOT INCLUDE TAX OR GRATUITY | MENU SUBJECT TO CHANGE 9/11/2010 8:50 PM