

Meat Market – Miami Spice Menu 2011

First Course

Sushi grade tuna sliced with jalapeno, yuzu and truffle finished with crispy taro root

Classical Caesar salad tossed with croutons and romaine lettuce

Alaskan King Crab Tail pan fried and served with baby bok choy and passion fruit butter sauce

American Kobe skirt steak skewers with local baby vegetables, trio dipping sauces

Second Course

Buttermilk fried Whiskey Farms chicken served with chipotle honey sauce, green papaya salad and white cheddar cornbread

New Zealand Lamb Chop Duo of Wood Grilled Lamb chop paired with harissa spiced Lamb Slider with Mediterranean house made cucumber relish

Char-grilled Angus rib eye steak served with grilled asparagus and Crispy Onions and choice of mushroom truffle sauce, atomic horseradish, or meat market a-100 sauce

Wood grilled blackened Arctic Char Filet with roasted tomatoes, and compressed watermelon salsa

Dessert

White Chocolate Key Lime pie with vanilla Whipped cream and White chocolate shavings