



## ORTANIQUE ON THE MILE PRESENTS:

### MIAMI SPICE 2011



*(Sample menu: Menu changes daily)*

#### DINNER:

##### APPETIZERS:

CEVICHE OF THE NIGHT

OR

TROPICAL MANGO SALAD

*With Braised Sabal Hearts of Palm, Julienne of Mango,  
Gourmet Greens, Caribbean Candied Pecans and Passion Fruit Vinaigrette*

OR

SOUP OF THE NIGHT

##### ENTREES:

WEST INDIAN CORNISH GAME HEN

*Marinated in Traditional Jerk Spices Topped with a Piquante Brown Stew Sauce  
With Jamaican Rice "n" Peas and Sautéed Broccolini*

OR

FLAT IRON STEAK

*With South American Moros, Sautéed Broccolini and topped with Ortanique Chimichurri Sauce*

OR

PAN SAUTÉED GROUPER

*Marinated in Teriyaki and Sesame Oil  
With an Ortanique Orange Liqueur and Bacardi Limon Sauce  
Topped with Steamed Seasoned Chayote and Carrots on a Citrus Sweet Plantain-Boniatto Mash*

##### DESSERTS:

HOMEMADE RUM CAKE

*With Appleton Rum Soaked Raisins and Fresh Whipped Cream*

OR

CHOCOLATE LOVERS

*Served with Vanilla Ice Cream*

OR

DAILY SELECTION OF ICE CREAM OR SORBET