



ORTANIQUE ON THE MILE PRESENTS:

MIAMI SPICE 2011



(Sample menu: Menu changes daily)

LUNCH:

APPETIZERS:

GREEK SALAD

*Baby Greens, Romaine Hearts, Vine Ripe Tomatoes, Cucumber, Kalamata Olives,
Red Onion, Imported Feta Cheese and Minted Herb Vinaigrette*

OR

SOUP OF THE DAY

OR

PAT'S CAICOS ISLAND CONCH & CORN FRITTERS

With Scallions, Holland & Scotch Bonnet Peppers, Red Onion, Kalik Beer and Roasted Pepper Coulis

ENTREES:

JERKED CHICKEN PENNE PASTA

*Sun Dried Tomatoes, Roasted Garlic Cloves, Shiitake Mushrooms and Fresh Torn Basil
In a Light Cream Sauce*

OR

PAN ROASTED SCOTTISH SALMON

With Calypso Mashed Potatoes, Chipotle Aioli and Mt Diablo Corn Bean Salsa

OR

JERKED SINGLE PORK CHOP

*With Guava Bacardi Spiced Rum Sauce and South American Moros
Topped with Drunken Raisins Tropical Fruit Flambé*

DESSERTS:

HOMEMADE RUM CAKE

With Appleton Rum Soaked Raisins and Fresh Whipped Cream

OR

PASSION FRUIT SABAYON & FRESH BERRY PARFAIT

With Crispy English Shortbread Cookie

OR

DAILY SELECTION OF ICE CREAM OR SORBET