



# MIAMI SPICE - OCTOBER 2017

## DINNER PRIX FIXE MENU \$39++

### Three Courses

#### STARTER

##### PRIME STEAK TARTAR

whole grain mustard, caper berries, truffles

##### WATERMELON & HEIRLOOM TOMATO

mint, serrano peppers, pomagranate vinaigrettepeppers

##### SLOW ROASTED LEAK SALAD

guanciale, dijon cherry vinaigrette, pain de campagne

#### MAIN

##### HERB MARINATED 10oz BAVETTE

jalapeño chimichurri, shishito peppers

##### PAN ROASTED LOCAL FISH

fall panzanella, charred bread vinaigrette

##### ROASTED SEASONAL VEGETABLES

vaduvan, honey crisp apple, spicy coconut sauce

##### BLACK ANGUS 8oz FILET

brown butter pomme puree, confit garlic, red wine jus

#### DESSERT

##### GIANDUJA GELATTO IN WAFFLE CONE

milk choco-gianduja sauce

##### CARROT CAKE

apple compote



Chief Culinary Partner, Laurent Tourondel  
General Manager, Cyril Amini

20% service charge will be added to all checks

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