

THE
BETSY
SOUTHBEACH

Expect No More. This Is Happiness.™

PLATED DINNER MENU



1440 Ocean Drive, Miami Beach, FL 33139
305-531-6100 | www.thebetsyhotel.com

DINNER

PLATED

All dinners include 3 courses: choice of one appetizer, one entrée and dessert

Price based on selected entrée

Additional course \$15

Choice of entrée at the time of seating, additional \$25

APPETIZER

Charred Portuguese Octopus, cumin black & white bean salad, jicama, chipotle aioli

Prime Steak Tartare, blistered shishito peppers, capers berries

The Betsy Crabcake, smoked piquillo-paprika, market greens +5

Lemon Poached Maine Lobster, crispy kale, mache, asparagus, grapefruit oil +5

Local Burrata, spicy arugula, romesco, filone grilled bread

Red & Golden Baby Beets Salad, thumbelina carrots, cumin whipped ricotta, grapefruit

SOUP

Chilled Tomato-Cucumber Gazpacho

White Mushroom Soup, truffle-cheese mouillete

Lobster Bisque, crispy rice

Cold Ginger-Carrot Soup, dried black olive

Chicken Soup, coconut milk & lemongrass

SALAD

Kale Caesar, radicchio, fennel, anchovy lemon dressing, pine nuts, oregano crust

Heart of Palm Salad, avocado, cucumber, lime jalapenos dressing

Watermelon & Heirloom Tomato, feta, serrano peppers, mint, pomegranate

Baby Spinach, granny smith apples, Nueske's bacon, candied walnuts, blue cheese dressing

Market Greens, shaved vegetables, heirloom tomatoes, lemon herb vinaigrette

Organic 5 Grains Salad, flax seed, sunflower seed, kale, avocado, grapefruit, jicama, tamarind-guava vinaigrette

CRUDO

Soy-Wasabi Ahi Tuna Tartar, smashed sweet peas & avocado, potato gaufrette

Seafood Ceviche "Leche de Tigre", octopus, snapper, shrimp, scallops, coconut milk, cilantro, yuzu, chilies

Wagyu Beef Tartare, truffle, crispy rice, soy-grated daikon, truffle aioli

Yellowfin Toro, yuzu-dashi, nori salt, avocado, red shiso +5

Hamachi Yuzu, kosho, thai chili, lime zest, chile powder

SUSHI ROLL

Spicy Tuna Roll, yuzu guacamole, sriracha, puffed rice

Yellowtail & Jalapeno, grated ginger, avocado, soy glaze

King Salmon, fresh & smoked salmon, avocado, cucumber, daikon sprouts

Coconut-Macadamia Shrimp, lime ginger-kempi

Sobe Veggie, yam's, cucumber, avocado, yuzu, hoisin, shiso (vegan)

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MEAT ENTRÉE - \$110

Grilled Filet Mignon, gorgonzola butter, bouchon potato, charred baby carrot, bulb onion
Grilled New York Strip, jalapeno mashed potato, roasted Brussels sprouts, shallots-red wine sauce
Roasted Rib Eye, wilted spinach, Parisienne gnocchi, green-peppercorn armagnac sauce
Black Garlic Charred Short Ribs, jalapeño chimichurri, horseradish mashed potato
Roasted Australian Lamb Rack, smashed yuca with truffle, trumpet mushrooms mojo

SEAFOOD ENTRÉE - \$105

Grilled Red Snapper, smashed fresh peas, lime-ginger shitake vinaigrette
Chermoula Crusted Ora King Salmon, summer beans salad, cerignola olive, confit lemon aioli
Grilled Swordfish, tomato-puntanesca, sautéed spinach, garlic mashed potato
Miso Black Cod, celery mousseline, pickled ginger baby spinach
Jumbo Prawns, saffron risotto, Thai basil, tomato beurre blanc

SURF & TURF ENTRÉE - \$125

Grilled Filet Mignon & Lobster Tail, artichoke & asparagus, shallots red sauce
Chicken Fricassee & Garlic Rock Shrimp, sugar snap peas, fingerling potato, Meyer lemon butter
Roasted Filet Mignon & Maine Lobster with Sriracha lobster bisque, peas, brioche bread
Veal Filet & King Crab Legs "Oscar", yuzu hollandaise, grilled asparagus

POULTRY ENTRÉE - \$95

Roasted Organic Chicken, lemon & rosemary stuffing, caramelized endive, mashed potato
Tajine Style Chicken, raisin, lemon confit, harissa couscous, castelvranos olive, cauliflower
Provencale Chicken, tomato, onion, garlic, capers, oregano, olives, peppers, soft polenta
Truffled-Mushrooms Stuffed Chicken, garlic spinach, parmesan risotto
Thai Coconut Curried Chicken with eggplant, jasmine rice galette, lemongrass
Roasted Maple Leaf Duck, seared foie gras, pear mostarda crostini, farro & braised red cabbage

VEGETARIAN / VEGAN ENTRÉE - \$85

Kabocha Squash Risotto, pumpkin spices, aged pecorino, garlic-sage brown butter
Broken Jasmine Rice, silken tofu, mapo eggplant, black garlic
Chermoula Spiced Bulgar & Wheat Berry, quinoa, couscous, kale, roasted root vegetable
Spiced Veggie Burger, black beans, peppers, avocado, vegan bun
Curry Vegetable Stew, red lentils, jasmine rice, silk yogurt

DESSERTS

Milk Chocolate Peanut Butter Croquant, roasted plantain ice cream
Warm Chocolate Cake, candied hazelnut, Frangelico whipped cream
Tres Leches, Cuban San Lino rum-raisin ice cream, chili-confit pineapple
Soft Key Lime-Coconut Meringue, key lime sorbet sauce, panna cotta
Cuban Flan Havana, orange-Cointreau fool, coffee crumbs, all spices-coffee granite
Dragon Fruit "Salpicon", strawberries, watermelon, lemon ricotta gelato, lime honey