

TASTE OF CORAL GABLES

MENU

APPETIZER

HOUSE CAESAR

Baby Romaine, focaccia croutons, Parmigiano
Ragano & house Caesar dressing

NOMA SALAD

Mixed greens, European cucumbers, fresh Radish strawberries,
Irish gardener's delight tomatoes & Balsamic vinaigrette

MAIN COURSE

STEAK ROLLATINI

Stuffed with a mix of fontina cheese, spinach, asparagus and
sun dried tomatoes serve with Potatoes gratin & au jus

FRIED SNAPPER

1 pound Florida snapper served with a lemon
saffron Risotto

DESSERTS

FRANGELICO TIRAMISU

Lady fingers Dipped in espresso, sweetened
mascarpone, frangelico liqueur, cocoa powder,
pistachios & chocolate coffee beans

DONATELLA'S OBSESSION

coconut sponge cake soaked in a sweet coconut milk
mixture, guava dulce de leche, Maria cookies, chantilly
cream, toasted coconut flakes & Cinnamon Toast
Crunch dust.



\$60 PER GUEST