

THE
BETSY
SOUTHBEACH



Plated Dinner

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All dinners include 3 courses: choice of (1) one starter, (2) two entrees and (1) one dessert

Price based on selected entrée

Additional course \$15, Additional entree \$15

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

Appetizers

THE BETSY CRAB CAKE, smoked piquillo-paprika, market greens +\$5 supplement

LOCAL BURRATA, spicy arugula, romesco, filone grilled bread

RED & GOLDEN BABY BEETS SALAD, thumbelina carrots, cumin whipped ricotta, grapefruit

GRILLED ROMAINE, anchovy lemon dressing, parmesan tuille, sourdough croutons

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

CHOPPED VEGETABLE SALAD, iceberg lettuce, radicchio, cucumber, grape tomato, avocado, asparagus,

yellow corn, wax beans, scallion, olive, radishes, ginger balsamic dressing

TIGER SHRIMP COCKTAIL, gin cocktail sauce, lemon +\$5 supplement

DUCK CONFIT, cherry gastrique

WARM VEGETABLE RATATOUILLE, seasonal vegetables, garlic, olive oil

Soup

CHILLED TOMATO-CUCUMBER GAZPACHO

WHITE MUSHROOM, truffle-cheese mouillette

LOBSTER BISQUE, crispy rice

COLD GINGER-CARROT, dried black olive

CHICKEN, coconut milk & lemongrass

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

Meat Entree | \$95

GRILLED FILET MIGNON, gorgonzola butter, charred baby carrot, bulb onions
GRILLED NEW YORK STRIP, jalapeño 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 potatoes
ROASTED AUSTRALIAN LAMB RACK, smashed yuca with truffle, trumpet mushrooms mojo +10 supplement

Seafood Entree | \$85

GRILLED LOCAL SNAPPER, smashed fresh peas, lime-shiitake ginger vinaigrette
WILD SCOTTISH SALMON, summer beans salad, Cerignola olives, fingerling potatoes, confit lemon aioli
GRILLED SWORDFISH, tomato-puttanesca, sautéed spinach, garlic mashed potato
MISO BLACK COD, celery root mousseline, pickled ginger, baby spinach
JUMBO PRAWNS, saffron risotto, Thai basil, tomato beurre blanc

Poultry Entree | \$75

ROASTED ORGANIC CHICKEN, lemon & rosemary stuffing, caramelized endive, mashed potato
PROVENCAL CHICKEN, tomato, onion, garlic, capers, oregano, olives, peppers, soft polenta
TRUFFLED-MUSHROOMS STUFFED CHICKEN, garlic spinach, Parmesan risotto
ROASTED MAPLE LEAF DUCK, seared foie gras, pear mostarda crostini, farro & braised red cabbage +10 supplement

Surf & Turf Entree | \$110

CHICKEN FRICASSEE & SCALLOPS, sugar snap peas, fingerling potatoes, meyer lemon butter
ROASTED FILET MIGNON & MAINE LOBSTER, lobster bisque, peas, brioche

Vegetarian / Vegan Entree | \$55

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
CURRY VEGETABLE STEW, red lentils, jasmine rice, silk yogurt

Dessert

MILK CHOCOLATE PEANUT BUTTER CROQUANT, banana whipped cream
FLOURLESS CHOCOLATE LAYER CAKE, chocolate ganache, Frangelico whipped cream
TRES LECHES, cuban san lino rum-raisin ice cream, chili-confit pineapple
COCONUT MERINGUE PANNA COTTA, key lime sauce
CUBAN FLAN "HAVANA", orange cointreau fool, coffee crumbs, all spice-coffee granita
GUAVA TORTICAS DE MORON, tropical fruit, diplomat cream, guava paste, honey sauce

Minimum of 12 guests required

PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 9% SALES TAX