



Bailliage de Greater Miami

Essensia Restaurant & Lounge

All wines have been rated 90+ by Wine Spectator.

Passed Hors D'oeuvres

Chili Spiced Tuna Tartar on Plantain Crisp with Wasabi Mayo
Duck Confit on Fingerling Potato with Cranberry Syrup
Prosciutto Wrapped Maine Diver Scallop with Oven Dried Tomato Jam
Maytag Blue Cheese Stuffed Black Mission Fig with Port Wine Reduction
Champagne Nicolas Feuillatte, N.V. Epernay

Amuse Bouche

Dill Smoked Salmon- Organic Sprout Roll with Horseradish-Tobiko Crème Fraiche
2007 Albarino Finca de Arantei, Rias Baixas

Beginning

Kim Chee Scented Maine Lobster Bisque with Truffle Foam & Chive
2007 Albarino Finca de Arantei, Rias Baixas

1st Main

Miso Glazed Black Cod with Celery Root Puree and Organic Radish Salad
2007 Dutton Goldfield Chardonnay, Sonoma

Intermezzo

Garden Basil- Pomegranate Sorbet

2nd Main

Pistachio Crusted Domestic Rack of Lamb with Butternut Squash Mash
Roasted Cippolini Onions and Plum Wine-Huckleberry Sauce
2005 Bodegas Y Vinedos del Jalon Las Pizarras, Calatayud

Ending

Warm Farm Raised Goat Cheese with Japanese Eggplant, Tomato-Tarragon Relish
And Mixed Organic Baby Greens
2006 Casa Castillo Valtosca, Jumilla

Dessert

Bittersweet Chocolate Torte
Creme Fraiche Anglaise, Cocoa Nib Brittle
Prosecco La Marca, Extra Dry N.V.

