

# THE ART OF TEASING

VALENTINES DAY 2010

## KUSHI OYSTERS

OCEAN ESSENCE, APRICOT CAVIAR, MIGNONETTE

## ORGANIC MIXED GREENS

FRESH BERRIES, FETA CHEESE, TOASTED ALMOND, SHERRY VINAIGRETTE

## BUTTER POACHED LOBSTER RAVIOLI

CORAL EMULSION, SEAWEED SALAD, CAVIAR

## MOROCCAN LAMB LOIN

GRILLED PINEAPPLE, COCONUT GELEE, GINGER FLOWERS, CURRY OIL, DRIED FRUITS

## COCO PASSION COCKTAIL

DARK RUM, COCONUT, PASSION FRUIT

## “ISPAHAN”

LYCHEE, RASPBERRY, ROSE CREME, ALMOND MACARON

\*NO SUBSTITUTIONS TO MENU PLEASE \*MENU SUBJECT TO CHANGE AND AVAILABILITY

CALL 305-642-0032 TO PURCHASE TICKETS OR  
EMAIL US AT: [RESERVATIONS@MIABISCAYNE.COM](mailto:RESERVATIONS@MIABISCAYNE.COM) SUBJECT:VDAY2010