



FOUR SEASONS

HOTEL

MIAMI



## *Group Dinner Menus*

prices exclusive of all beverages  
9% tax, 20% gratuity, and 5% administrative fee



*\$75.00++ Per Person*

**SOUP OF THE DAY**

~or~

**SHRIMP TIRADITO**

celery, cape gooseberries, basil  
acevichado sauce

~or~

**GREEN SALAD**

arugula, cooked & raw vegetables, manchego, avocado

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**GRASS FED NEW YORK STRIP STEAK**

EDGE malbec jus  
house cut fries with truffle mayo

~or~

**MAHI MAHI**

lemon parsley butter  
roasted asparagus with shallot butter

~or~

**SWEET CORN RAVIOLI**

zucchini ragout, parmesan cheese  
corn verjus butter, sautéed escarole

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**BLUEBERRY MARSHMELLOW**

seasonal berries, brown butter crumble  
coriander ice cream

~or~

**CHOCOLATE SEMIFREDDO**

cherries, port reduction  
crystalized cashew, feuilletine



*\$95.00++ Per Person*

**SOUP OF THE DAY**

~or~

**GREEN SALAD**

arugula, cooked & raw vegetables, manchego, avocado

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**FILET MIGNON**

malbec jus, house cut fries with truffle mayo

~or~

**FLORIDA SNAPPER**

lemon parsley butter, roasted asparagus with shallot butter

~or~

**ROASTED HALF CHICKEN**

rapini sauteed with bacon & raisins  
celery root purée, black truffle gravy

~or~

**SWEET CORN RAVIOLI**

pistachio cream, pecorino romano  
cauliflower & black olive salad

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**PAVLOVA**

soursop lime gel, vanilla whip, passion fruit sorbet  
mango passion fruit salsa

~or~

**CHOCOLATE SEMIFREDDO**

cherries, port reduction, crystalized cashew  
feuilletine



*\$125.00++ Per Person*

**FOR THE TABLE**

**FARMERS MARKET**

crunchy vegetables, green onion ranch, tajin

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**CRISPY FRIED CALAMARI**

jalapeño lime salt, meyer lemon aioli

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**CHARCUTERIE PLATTER**

artisan meats, country terrine  
cabot clothbound cheddar, house pickles

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**BEEF TARTARE**

7x wagyu beef, fried egg  
yuca frita, truffles & parmesan

~or~

**GREEN SALAD**

arugula, cooked & raw vegetables, avocado

~or~

**SCALLOP & CARROT RISOTTO**

rosemary & green olive salsa verde



## MAIN COURSE

### DELMONICO

three peppercorn sauce,  
house cut fries with truffle mayo

~or~

### FLORIDA SNAPPER

lemon parsley butter  
roasted asparagus with shallot butter

~or~

### GRILLED AUSSIE LAMB CHOPS

spiced eggplant & mint  
roasted garlic hummus  
pomegranate jus

~or~

### SWEET CORN RAVIOLI

zucchini ragout, parmesan cheese  
corn verjus butter, sautéed escarole

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### BLUEBERRY MARSHMELLOW

seasonal berries, brown butter crumble  
coriander ice cream

~or~

### CAO CHOCOLATE SOUFFLE

malted milk ice cream  
vanilla bean chantilly

~or~

### PAVLOVA

soursop lime gel, vanilla whip  
mango passion fruit salsa,  
passion fruit sorbet