



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~

GREEN SALAD

arugula, cooked & raw vegetables, manchego, avocado

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~

KABOCHA SQUASH AGNOLOTTI

pomegranate & mint
lemon sage butter

CRÈME BRÛLÉE

granny smith apple, apple balsamic
cinnamon ice cream

~or~

CHOCOLATE MERINGUE

marinated pears, chocolate silk cream
honey pear sorbet



\$95.00++ Per Person

YELLOWFIN TUNA CRUDO

peanut sauce, pomelo papadum

~or~

SOUP OF THE DAY

~or~

GREEN SALAD

arugula, cooked & raw vegetables, manchego, avocado

FILET MIGNON

malbec jus, house cut fries with truffle mayo

~or~

YELLOW TAIL 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~

KABOCHA SQUASH AGNOLOTTI

pomegranate & mint
lemon sage butter

CHOCOLATE MERINGUE

marinated pears, chocolate silk cream
honey pear sorbet

~or~

SWEET POTATO CAKE

blood orange gel, toasted marshmallow
maple pecans



\$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

BEEF TARTARE

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

~or~

GREEN SALAD

arugula, cooked & raw vegetables, avocado

~or~

GRILLED OCTOPUS SALAD

endives, preserved lemon
capers, green harissa



MAIN COURSE

DELMONICO

three peppercorn sauce
house cut fries with truffle mayo

~or~

YELLOW TAIL SNAPPER

lemon parsley butter
roasted asparagus with shallot butter

~or~

GRILLED AUSSIE LAMB

grilled chops & slow cooked shank
cauliflower rice, cardamom yoghurt, fall fruit jus

~or~

KABOCHA SQUASH AGNOLOTTI

pomegranate & mint
lemon sage butter

CRÈME BRÛLÉE

granny smith apple, apple balsamic
cinnamon ice cream

~or~

CAO CHOCOLATE SOUFFLE

malted milk ice cream
vanilla bean chantilly

~or~

SWEET POTATO CAKE

blood orange gel, toasted marshmallow
maple pecans