



THE BETSY HOTEL

MIAMI BEACH

LT

STEAK & SEAFOOD

SINCE 1941

CHRISTMAS DINNER 2017

STARTER

CAB PRIME BEEF-BEET CARPACCIO / Dry Age Beef Croutons / Wild Arugula / Toasted Pecans / Balsamico di Modena
WARM CAULIFLOWER SALAD / Smoked Ricotta / King Trumpet Mushrooms / Burnt Apple Sauce

MAIN

SNAKE RIVER FARMS 10OZ WAGYU BAVETTE STEAK / Charred Satsuma Mandarin / Kumquat Salsa Verde
WILD CAUGHT HALIBUT EN CROUTE / Confit Forelle Baby Pears / Meyer Lemon Crema
GRILLED MARINATED LOCAL SWORDFISH / roasted Jerusalem artichoke salad / Preserved Lemon / Olives
PAN ROASTED VERDE FARMS CALABAZA / Charred Kale / Local Mushrooms / Apricot Puree

DESSERT

CHOCOLATE BOUCHE DE NOEL / Dark Chocolate Streusel / Orange Mascarpone Cream
RASPBERRY-PISTACHIO BAVARIAN LAYER CAKE / Raspberry Sauce / Valrhona White Chocolate

PRIX FIXE MENU

Three Courses \$85

*SELECT ONE APPETIZER, MAIN COURSE, SIDE DISH AND DESSERT FROM ABOVE CHOICES.
SUBSTITUTIONS AND MENU ALTERATIONS POLITELY DECLINED.*



Chief Culinary Partner, Laurent Tourondel
General Manager, Cyril Amini
Executive Chef, Daniel Ganem