



CORAL GABLES RESTAURANT WEEK

June 1st -14th, 2009

LUNCH MENU

Menu changes daily

Sample Lunch Menu

Appetizer

SOUP OF THE DAY

Or

TROPICAL MANGO SALAD

*With Braised Sabal Hearts of Palm, Julienne of Mango,
Gourmet Greens, Caribbean Candied Walnuts and Passion Fruit Vinaigrette*

Or

CEVICHE DEL MAR:

With Guacamole and Plantain Chips

Or

CAICOS ISLAND CONCH FRITTERS

With Corn and Black Bean Salsa in a Spicy Pepper Coulis

Entrée

ISLAND STYLE CHICKEN RIGATONI PASTA

*Caribbean Herbs & Spices, Sun Dried Tomatoes, Roasted Garlic Cloves,
Shiitake Mushrooms, Fresh Torn Basil in a Light Cream Sauce
With Key West Jerk Shrimp add 6*

Or

JERKED PORK CHOP

*With Guava Bacardi Spice Rum Sauce and South American Moros
Topped with Drunken Raisins and Tropical Fruit Flambé*

Or

WEST INDIAN STYLE BOUILLABAISSE

*Key West Shrimp, Middleneck Clams, Scallop, Mediterranean Mussels
Served with Aromatic Jasmine Rice in a Coconut Curried Broth*

Or

BUTTERFLIED WHOLE TROUT

With an East Indian Curry Sauce Served with Jasmine Rice

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Dessert

CHEF'S BREAD PUDDING

With Fresh Whipped Cream

Or

MANGO SORBET

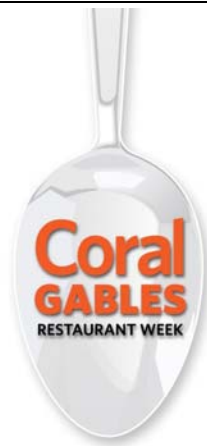
Or

PASSION FRUIT PARFAIT and FRESH BERRIES

With Shortbread Cookie

\$23

Ortanique on the Mile • 278 Miracle Mile
(305) 446-7710 • www.CindyHutsonCuisine.com



CORAL GABLES RESTAURANT WEEK

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DINNER MENU

Menu changes daily

Sample Dinner Menu

Appetizer

LEMON ROASTED GARLIC CAESAR SALAD

Romaine Hearts with Fresh Squeezed Lemon, Roasted Garlic and Lemon Sizzled Wontons

Or

CEVICHE DEL MAR

Served with Guacamole and Plantain Chip

Or

WEST INDIAN CURRIED FRESH JUMBO LUMP CRAB CAKE

With Blended Curries, Red Peppers, Scallions and Japanese Panko

Served with Sorrel Flower Paint, Papaya-Lime Coulis and Yucca Chip

Or

RUM BRAISED SHORT RIBS

With Caribbean Butter Beans, Vine Ripe Tomatoes and Truffled Gnocchi

Entrée

WEST INDIAN CORNISH GAME HEN

Marinated in Traditional Jerk Spices with Jamaican Rice "n" Peas and Sautéed Broccolini

Or

GUAVA BBQ' D SCOTTISH SALMON

With Calypso Mashed Potatoes, Roasted Mt. Diablo Corn and Black Bean Salsa

Or

MADRAS CURRIED SHRIMP AND DIVER SCALLOPS

In a Lightly Toasted Curry Blend with Assorted Vegetables

And Coriander Scented Jasmine Rice

Or

ROASTED FLAP STEAK

With Sweet Plantain, South American Moros and Chimichurri Sauce

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Dessert

HOMEMADE APPLETON RUM CAKE

With Fresh Whipped Cream

Or

CAPPUCCINO ICE CREAM

With Chocolate Chips

Or

PASSION FRUIT PARFAIT and FRESH BERRIES

With Shortbread Cookie

\$36