



CORAL GABLES RESTAURANT WEEK

June 1st -14th, 2009

LUNCH MENU

Appetizer

Spice Sugar Cane Shrimp

Avocado-tomato salad with toasted cumin dressing

Black Bean Soup

Scallion sour cream and roasted tomato

Caesar Salad

Romaine hearts, Parmesan, white anchovy, warm garlic croutons

Entrée

Skirt Steak "Churrasco"

Fried sweet potatoes, charred onions with chimichurri sauce

Pan Roasted Mahi Mahi

Mango risotto and chile-cilantro slaw

Achiote Chicken

Spanish olive cous cous, roasted peppers,
Rocket greens and lemon vinaigrette

Chef Dessert Creation

Key Lime Pie

Mango puree and coconut cream

Orange-Caramel Flan

Blackberry compote

Classic Cheesecake

Mixed berries chutney

\$ 23 per person

Tax and gratuity not included

**Two Sisters Restaurant - Hyatt Regency
50 Alhambra Plaza • (305) 447- 6030**



CORAL GABLES RESTAURANT WEEK

June 1st -14th, 2009

DINNER MENU

Appetizer

Jumbo Crab Cake

Corn Relish and Cilantro Oil

Spiced Sugar Cane Shrimp

Avocado-tomato Salad with Toasted Cumin Dressing

Black Bean Soup

Scallion Sour Cream and Roasted Tomato

Caesar Salad

Romaine Hearts, Fresh Parmesan, White Anchovy, Warm Garlic Croutons

Entrée

Pan Seared Halibut

Coconut Saffron rice and Marinated Tomato Salad

Chipolte Marinated Pork Tenderloin

Manchego Smashed Potatoes, Corn-Chile Saute'

Arbol Vinaigrette with Cilantro Essence

Achiote Chicken

Spanish Olive Cous Cous, Roasted Peppers,

Rocket Greens with Lemon thyme emulsion

Char-Grilled Filet of Beef

Corn Studded Mashed Potatoes with Spanish Sherry and Mushroom Vinaigrette

Chef Dessert Creation

Key Lime Pie

Mango puree and coconut cream

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Orange-Caramel Flan

Blackberry compote

Classic Cheesecake

Mixed berries chutney

\$ 36 per person

Tax and gratuity not Included

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