



**CORAL  
GABLES**  
*restaurant week*



## DINNER SAMPLE MENU

*Menu changes daily*

*No sharing/No substitutes, No Take Out*

*Please choose one from each course*

### FIRST COURSE

SOUP OF THE NIGHT: ROASTED

CAULIFLOWER BISQUE

with a goat cheese crostini

FRITTERS OF THE NIGHT:

with black bean corn salsa and a chipotle aioli

LEMON ROASTED GARLIC CAESAR SALAD

Romaine lettuce, fresh squeezed lemon, shaved reggiano, roasted garlic & lemon sizzled wontons

### SECOND COURSE

PAN SEARED BRANZINO

with red bliss mash, and an arugula salad with red onion, heirloom cherry tomato, and a lemon agave vinaigrette

PAN FRIED VEAL PARMESAN

with carrot tomato marinara & mozzarella served with an arugula salad

CERTIFIED ANGUS BEEF FLAT IRON STEAK

with herb butter mash, sauteed brussel sprouts and a double mustard demi cream

VEGETARIAN OF THE NIGHT: VEGETABLE NAPOLEON

layered with a shallot polenta cake, roasted portobello mushroom cap, yellow beefsteak tomato & zucchini topped with melted mozzarella and balsamic reduction in an arugula pesto cream

### DESSERT

MANGO TRES LECHES

with fresh mango & Chantilly cream

CHOCOLATE CHIP ICE CREAM SANDWICH

SORBET OF THE NIGHT: PASSION FRUIT

**\$39**

(Not inclusive of tax and gratuity)

**Ortanique On the Mile | 278 Miracle Mile | 305.446.7710**  
**ortaniquerestaurants.com**

**CoralGablesRestaurantWeek.com**



DOWNTOWN  
**CORAL GABLES**  
MIRACLE MILE  
Business Improvement District of Coral Gables