



FOUR SEASONS
HOTEL
MIAMI



Group Dinner Menus Edge Steak & Bar

Menu is subject to Seasonal Item and Price Changes

Prices Exclusive of All Beverages
9% Tax, 20% Gratuity and a 5% Administrative Fee.



\$75.00++ per person



CHILLED FENNEL SOUP

Maine Lobster, Avocado & Cilantro, Preserved Lemon

~Or~

AHI TUNA TARTARE

Pickled Shallots, Watermelon & Italian Parsley

~Or~

SUN FRESH FARMS SALAD

Summer Squash & Sweet Corn, Charred Jalapeno Crema



CHURRASCO

EDGE Chimichurri

House Cut Fries served with Truffle Mayo

~Or~

SWEET CORN RAVIOLI

Zucchini Ragout, Mimolette Cheese

Corn Verjus Butter, Sautéed Escarole

~Or~

CORVINA

Basil Crusted, EDGE Greek Salad, Piquillo Pepper Emulsion



STRAWBERRY

Fresh Berries, Basil Ice Cream

Strawberry Sorbet, Almond Clafoutis

~Or~

PISTACHIO PANNA COTTA

Cardamom Ice Cream, Pistachio Praline Crunch

Buttermilk Pound Cake, Raspberries

~Or~

CHOCOLATE

Bitter Chocolate Mousse, Paradise Farms Honey Custard

Cookie Crumble, Spearmint Cream



\$95.00++ per person



LOBSTER COCKTAIL

Half Maine Lobster, Key Lime Crème Fraiche

~Or~

CRISPY SEAFOOD SALAD

Key West Pink Shrimp, Mahi Mahi, Scallops, Calamari
Spicy Pickled Vegetables, Aji Amarillo Aioli

~Or~

GRILLED STONE FRUIT

Local Straciatella, Roasted Walnuts, Pickled Onion
Paradise Farms Honey Saffron Vinaigrette



FILET MIGNON

Malbec Jus
House Cut Fries with Truffle Mayo

~Or~

FLORIDA SNAPPER

Lemon Parsley Butter
Roasted Asparagus with Shallot Butter

~Or~

ROAST HALF CHICKEN

All Natural Half Bird
Summer Tomato & Watermelon Panzanella
Country Olives, Feta Cheese, Pan Jus

~Or~

SWEET CORN RAVIOLI

Zucchini Ragout, Mimolette Cheese
Corn Verjus Butter, Sautéed Escarole



LEMON-HAZELNUT

Salted Hazelnut Ice Cream, Lemon Parfait
Hazelnut Shortbread, Crispy Meringue

~Or~

PISTACHIO PANNA COTTA

Cardamom Ice Cream, Pistachio Praline Crunch

Buttermilk Pound Cake, Raspberries

~Or~

CHOCOLATE

Bitter Chocolate Mousse, Paradise Farms Honey Custard

Cookie Crumble, Spearmint Cream



\$125.00++ per person



SEAFOOD MIXTO

Oysters, Key West Pink Shrimp Cocktail
Char Grilled Octopus & Lobster Cocktail



GRILLED STONE FRUIT

Local Straciatella, Roasted Walnuts, Pickled Onion
Paradise Farms Honey Saffron Vinaigrette

~Or~

MORCILLA A LA PLANCHA

Sunny Side Up Free Range Egg, Pimenton
Salad of Frisee & Roasted Pine Nuts

~Or~

CHICKEN LIVER & FOIE GRAS TOAST

Truffles, Celery Heart & Grape Salad
J. Wakefield Brewing Bourbon Maple Syrup



NEW YORK STRIP

Three Peppercorn Sauce
House Cut Fries with Truffle Mayo

~Or~

AHI TUNA

Lemon Parsley Butter
Roasted Asparagus with Shallot Butter

~Or~

AUSSIE LAMB CHOPS & SPICED SUMMER SAUSAGE

Chickpeas & Fire Roasted Peppers, Red Chimichurri, Coriander Crema

~Or~

SWEET CORN RAVIOLI

Zucchini Ragout, Mimolette Cheese
Corn Verjus Butter, Sautéed Escarole



TROPICAL

Passion Fruit Espuma, Citrus Madeleine
Vanilla Ice Cream, Guava & Mango

~Or~

PISTACHIO PANNA COTTA

Cardamom Ice Cream, Pistachio Praline Crunch
Buttermilk Pound Cake, Raspberries

~Or~

CHOCOLATE

Bitter Chocolate Mousse, Paradise Farms Honey Custard
Cookie Crumble, Spearmint Cream