



Norman's
21 Almeria Avenue
Coral Gables, Florida 33134
305.446.6767

NORMAN'S Dinner Menu

Please note that this is a sample selection of our menu items

FIRST PLATES AND SALADS

NORMAN'S "Fire & Ice":

- Tuna Tartare with a Wasabi Granite and a Maine Lobster-Boniato Hash with a Golden Pineapple Jus and Vanilla Sabayon...16.50
- Conch Ceviche and Shrimp Cocktail with "Salsa of Life"... 12.75
- Tamarind Barbequed Breast of Duck with Mizuna, Totsoi, Toasted Macadamias, Organic Lychees and a Honey-Soy Vinaigrette 14.50
- Nuevo Latino Crab Cake and Crab Salad Combo with Mojo Verde, Plantain Chip, Tomato-Avocado Salsita and Tortilla Crjsps 14.75
- Cheese Blintz with a Spinach, Mango Salad in a Bacon-Balsamic Vinaigrette 10.50
- Yuca Stuffed Crispy Shrimp with "Mo J", Purple Potato Salad and Habanero Tartar Salsa 15.50
- Vietnamese Soft Spring Rolls with Seared Rare Tuna "Petals," Paw Paw Slaw, Ponzu and Peanut Dipping Salsas 15.50
- Simple Salad with Arugula, Local Organic Lettuces, Local Goat Cheese, Toasted Pine Nuts and Champagne Vinaigrette 9.75
- A "Stacked" Caesar Salad 11.00
...with Prime Steak Tartare on the Side16.00
- Seared Foie Gras "au Poivre et Poire" 18.50
- Iranian Osetra Caviar with the Classic Gamishes...Market Price

MAIN PLATES

- Yellowtail Snapper" Veracruz" on a Belly of Mashed Sweet Potatoes with Black Olives and Tomatoes "Seca" 29.50

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Voicemail: 305.431.1448 | **Fax:** 413.622.3371 **Contact us at:** mail@miaminightout.com

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Local Grouper Teriyaki on a Tiny Shrimp & Ramen Noodle Pad Thai,
with Oriental Vegetables and a Wasabi-Coconut Sabayon 29.00

Tuna "Asado" on a Black Bean Muneta with a Stuffed Baby Bell Pepper,
a Cumin Scented Tomato Salsita and a Cuban Sweet Potato Puree 33.50

Poulet a la Creole Organically Raised Chickens with
Haitian Curry, Coconut Milk and Annatto Red Rice27.50

Pork Tenderloin with Lechon Frito, Golden Haitian Grits,
Smoky Plantain Crema and a Red Onion, Black Bean and Sweet Corn Salsa 29.50

"Mongolian " Barbequed Marinated and Grilled Veal Chop with
Grilled Chinese Eggplant and Thai Fried Rice 36.50

Roasted Tenderloin of Beef with Chipotle Barbeque'd Caramelized Onions,
Calabaza Squash and "a Uno a Mi Estilo" 38.00

Roasted Rack of Lamb with Mint-Black Olive Sauce Patois, a Rhone Wine Reduction
and a Savory Rutabaga, Turnip, Parsnip and Wheat Bread Pudding 39.00

There is an additional charge for split plates: \$3.00 per appetizer and \$6.00 for entrees.

There is an 18% gratuity added for all parties of 8 or more.

Out of respect to all guests please refrain from using cellular phones.

Cigarette smoking is permitted only at the bar.

THE TASTING MENUS 2001

To ensure proper service this Tasting Menu needs to be ordered by the entire table.

NORMAN'S "5 x 5" MENU

This is my weekly "Tasting Menu" for you.

I offer Five Courses that contain roughly "Five Bites" per course.

It gives you so much more to taste, without too much more to eat.

---Norman Van Aken

Lobster Bisque with a Saffron and White Truffle Espuma
Arnoud Ente Bourgogne Blanc, 1998

My Chilled Seafood Fork Satay with Charred Tuna, Lettuces,
Raw Mango, Marinated Mushrooms and a Ponzu Dipping Sauce
Franz Kuntder Riesling Halbtracken. Rkeingau, 1998

Wood Oven Roasted Salmon with Herbed Risotto and Red Wine Essence
La Spinetta Barbera d'Asti "Ca 'di Pian ", DOC, Piedmont, 1999

Sirloin of Beef with a Ragout of Oxtails, Beef Cheeks and Short Ribs
on a Mash of Yukon Gold Potatoes and Artisanal Blue Cheese
Pikes Cabernet/Merlot, Clare Valley, Australia, 1998

Dulce de Leche, Chocolate-Ancho and Banana Ice Cream
Baked Alaska with a Chocolate Cookie "Crunch"
Domaine La Tow Vieille Banyuls, 1999

Tonight's Menu is \$65.00 plus tax and gratuity.

Wine Flight an additional \$50.00

The Signature Tasting Menu may be mixed with a la carte orders while available.

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NORMAN'S "SIGNATURE DISHES" TASTING MENU

This is my "Signature Dishes Tasting Menu". Over the years our guests have chosen these as their very favorites. Some of them can be expanded to a full a la carte portion. Please ask your server if this is something you wish.

--Norman Van Aken

Creamy Conch Chowder with Saffron, Coconut Milk,
Toasted Coquitos, Star Anise and a "Cloud"

Peeky Toe Crab Flan, Crab Salad and Costa Rican Hearts of Palm Slaw
with a Truffle Juice Vinaigrette

Roasted Millbrook Farms' Venison on a Bacon, Roasted Garlic Potato Galette
with a Confer of Baby Carrots and an Ancho Pomegranate "Jam"

Havana Banana "Split" with Rhum, Chilies, and Chocolate
Or
Your Choice of Various Desserts from our Dessert Menu

"Nobody can be exactly like me...sometimes even I have trouble doing it." --Tallulah Bankhead

Tonight's Menu is \$55.00 plus tax and gratuity

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