



**MEDIA CONTACTS:**

Natalia Diaz  
305.662.7152 ext. 110  
[natalia@theagencypr.com](mailto:natalia@theagencypr.com)

Yvette Batalla  
305.335.0569  
[yvette@ybcommunications.com](mailto:yvette@ybcommunications.com)

**\*\*\*CALENDAR LISTING\*\*\***

**BUBBLES & BEATS THURSDAYS**

**A Weekly Happy Hour at The Palms Hotel & Spa's Essensia Lounge**

**WHAT:** The Palms Hotel & Spa invites guests to join them for **Bubbles & Beats Thursdays** featuring complimentary *Prosecco* for ladies and live entertainment by local acts playing a range of upbeat world music. This weekly Happy Hour social will be held every Thursday night from 6:00 p.m. to 9:00 p.m. at Essensia Lounge.

In addition to the regular menu, guests can enjoy a special 2 course pre-fixe dinner at Essensia for \$29++ per person, featuring a sampling of Executive Chef Frank Jeannetti's highly praised wholesome cuisine. See below for the menu:

**APPETIZERS**

**SEEDLESS WATERMELON AND FETA CHEESE SALAD**

Organic arugula, toasted pepitas and lemon basil vinaigrette

**HYDROPONIC ARUGULA SALAD WITH ROASTED RED BEETS**

Candied walnuts, crumbled goat cheese and Sherry vinaigrette

**PAN ROASTED SEAFOOD CAKE**

Citrus cabbage slaw, sweet red pepper relish and lemon caper aioli

**AHI TUNA (2 WAYS)**

Tuna carpaccio with pickled cucumber and truffle wasabi vinaigrette. Chili spiced tuna tartar, diced avocados, chive oil and lotus root chips

**ASIAN CHICKEN SALAD WRAP**

Miso grilled chicken, bibb lettuce, Napa cabbage-watercress salad, sliced cucumber, wonton strips and soy vinaigrette

**ENTREES**

**ORECCHIETTE VEGETARIAN PASTA**

Wild mushrooms, sundried tomatoes, petit ratatouille, fresh herbs, imported olive oil and grated Pecorino cheese

**TANDORI SEARED WILD SALMON**

Lentil sauté, fire roasted vegetables, baby spinach and purple basil essence

**GRILLED SWEET CHILI GLAZED LOLLIPOP PORK CHOP**

Boniatto puree and Granny Smith apple-golden raisin relish

**FREE RANGE BONELESS CHICKEN BREAST**

Sweet potato cashew salad, sugar snap peas and sun dried apricots

**COFFEE LACQUERED BRAISED BEEF SHORT RIBS**

Whipped Yukon gold potatoes, maple glazed baby carrots and reduced natural juices

**DESSERTS**

**COCONUT TAPIOCA SOUP**

Mango sorbet, coconut twigs

**HUCKLEBERRY CRÈME BRULEE**

Toasted almond baby cake, minted berries

**VANILLA BEAN ANGEL FOOD CAKE**

Key lime sherbet, marinated tropical fruits

**ORANGE HAZELNUT CHEESECAKE**

Caramel citrus compote, hazelnut brittle

**ESSENSIA'S HOMEMADE ICE CREAMS & SORBETS**

*An 18% service charge and applicable tax will be added. All beverages are not included.*

Inspired by the nature surrounding the hotel, Essensia Lounge's ambience is sensuously sophisticated and graciously comforting – the perfect composition for an evening of lounging. Valet parking is \$9.00 for Bubbles & Beats guests and complimentary if combined with dinner at Essensia.

**WHEN:** Every Thursday, Beginning March 18 - 6:00 p.m. – 9:00 p.m.

**WHERE:** Essensia Lounge @ The Palms Hotel & Spa  
3025 Collins Avenue, Miami Beach, FL 33140  
[www.thepalmshotel.com](http://www.thepalmshotel.com)  
T 305.908.5460

**WHO:** **The Palms Hotel & Spa**  
Just minutes from the heart of South Beach, The Palms Hotel & Spa combines genuine service, laid-back sophistication and oceanfront serenity into a destination where complete wellness and environmental awareness are at the center of each experience. Privately owned and managed by The Krause family, who also own the boutique-style Circa 39 in Miami Beach, The Palms sits on its own stretch of beach just 12 miles from Miami International Airport. The Palms Hotel & Spa is a member of Preferred Hotels & Resorts as well as Epoque Hotels. For reservations or further information, please call 800.550.0505 or visit [www.thepalmshotel.com](http://www.thepalmshotel.com).

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