



## vive bites

BY ISABEL IBANEZ



### ORGANIC OPTIONS

With a long career in creating green and organic dishes, accomplished Executive Chef Frank Jeannetti introduces a new menu at The Palms Hotel & Spa in Miami Beach. The new menu features wholesome, tasteful and fresh cuisine, blending seasonal, local and organic ingredients. With six new menus, guests will have the best picks for breakfast, lunch, dinner and dessert—including dishes even kids will love and enjoy. Seafood additions include tuna carpaccio with cucumber and truffle wasabi vinaigrette accompanied with sliced avocados, chive oil and lotus root chips. The grilled, sweet chili glazed, lollipop pork chop is a new favorite, served with Boniato puree and granny smith apple-golden raisin relish. For meat lovers, try the coffee-lacquered braised, beef short ribs with a side dish of whipped, Yukon gold potatoes. Save a little room for dessert and order the pomegranate parfait with pomegranate jellies. Complementing Jeannetti's new menu is Essensia's organic wine list, which offers up to three, two ounce pours from wines that have the same variety, region or maker. *For restaurant reservations please call 305.908.5458.*