

LA CÔTE  
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## GROUP DINING MENUS

KYRSTIN SAVAGE, RESTAURANT SALES MANAGER

○ 305 695 4835

[miarestaurantsales@fontainebleau.com](mailto:miarestaurantsales@fontainebleau.com)



## CAPACITY OUTSIDE OCEAN VIEW

UPSTAIRS DECK  
DOWNSTAIRS

STANDING RECEPTION UP TO 250 PEOPLE | UP TO 130 SEATED  
STANDING RECEPTION UP TO 400 PEOPLE | UP TO 200 SEATED

### DESCRIPTION

Inspired by the Côte d'Azur, La Côte at Fontainebleau Miami Beach is a chic, two-level restaurant situated beach and poolside. The poolside restaurant's relaxed environment serves simple, accessible fare to those looking to dine casually and in style. Menu highlights include fruits de mer, salads, crudités, char-grilled seafood and meats, all complemented by refreshing desserts.

The open-air restaurant on La Côte's upper level overlooks the pool and ocean and offers guests the flavorful cuisine of the South of France, as well as a lively DJ inspired bar scene with fashionable cocktails and tapas-style snacks.

SET MENU OPTION **A** LUNCH  
PARTIES OF 10 OR MORE  
FIFTY DOLLARS PER GUEST

## APPETIZER PLATTERS

### CAESAR SALAD

Romaine, Radicchio, Kale, Parmesan  
Garlic Crouton, Caesar Dressing

### CRUDITÉS

Crisp Seasonal Vegetables, Green Goddess  
Fava Bean Hummus

## ENTRÉE PLATTERS

### TURKEY PANINI

Apple Slaw, Bacon, Gruyère, Honey Dijonnaise

### FALAFEL SANDWICH

Cucumber-Tomato Salad, Romaine, Mint  
Saffron Yogurt, Provençal Bun

### BLACKENED MAHI

Avocado, Roasted Onion, Bibb Lettuce  
Charred Tomato Aioli, Viennese Roll

## SIDES

### FRENCH FRIES

### ONION RINGS

## DESSERT

### CHEF'S CHOICE

## BEVERAGE

ARABICA COFFEE & TEA

SET MENU OPTION **B** LUNCH  
PARTIES OF 6 OR MORE  
SIXTY FIVE DOLLARS PER GUEST

## APPETIZER PLATTERS

### BRUSCHETTA DIPS

Tomato Basil, Eggplant Caponata  
Fava Bean Hummus

### MUSHROOM FLATBREAD

Roasted Wild Mushroom, Truffle  
Fontina, Pickled Shallot

## ENTRÉE PLATTERS

### GARLIC SHRIMP

Confit Octopus, Artichoke Heart  
Confit Lemon Potato, Green Olive

### ROASTED HALF CHICKEN

Castelvetrano Olive, Provençal Ragout  
Artichoke Bread Pudding

### SEARED TUNA SANDWICH

Crispy Fennel, Arugula, Caper-Mint Aioli  
Provençal Bun

## SIDES

### GRILLED ASPARAGUS

Aged Parmesan

### SAUTÉED MUSHROOMS

## DESSERT

### CHEF'S CHOICE

## BEVERAGE

ARABICA COFFEE & TEA

all menu items are subject to a 9% sales tax & a 22% service charge

consumer advisory: consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. there is risk associated with consuming raw oysters. if you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. if unsure of your risk, consult a physician

SET MENU OPTION **C** LUNCH  
PARTIES OF 10 OR MORE  
SEVENTY DOLLARS PER GUEST

## PLATTERS

### TUNA TARTARE

Scallion, Avocado, Harissa, Lavash Crostini

### TOAST

Avocado, Radish, Basil, Whipped Feta

## CHOICE OF

### HALF ROASTED CHICKEN

Castelvetrano Olive, Artichoke Bread Pudding  
Provençal Ragout

### CHARRED CAULIFLOWER

Garam Masala, Provençal Couscous  
Fava Bean Hummus, Herb Pistou

### GARLIC SHRIMP

Confit Octopus, Artichoke Heart  
Confit Lemon Potato, Green Olive

## SIDES

### CAESAR SALAD

### ROASTED ROOT VEGETABLES

## DESSERT

### CHEF'S CHOICE

## BEVERAGE

### ARABICA COFFEE & TEA

SET MENU OPTION **D** LUNCH  
PARTIES OF 10 OR MORE  
EIGHTY DOLLARS PER GUEST

## PLATTERS

### HEIRLOOM TOMATOES

Balsamic Semi Gel, Burrata, Fresh Basil

### FRIED CALAMARI

Crispy Artichoke, Caper Berries, Sweet Pepper  
Olive, Charred Tomato Aioli

## CHOICE OF

### SEARED LOCAL SNAPPER

Heirloom Tomato Salad  
Lemon Citronette

### GRILLED FILLET

Manchego Galette, Caramelized Brussels  
Sprouts, Sherry Demi

### MUSHROOM ORECCHIETTE

Tomato Ragout, Oyster Mushroom, Lemon  
Pangratta, Mascarpone

## SIDES

### GRILLED ASPARAGUS

Aged Parmesan

### SAUTÉED WILD MUSHROOMS

## DESSERT

### CHEF'S CHOICE

## BEVERAGE

### ARABICA COFFEE & TEA

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## CANAPÉ SELECTIONS

### COLD

#### PER PIECE \$5.50

CHILLED GAZPACHO

Herbed Crostini

BRUSCHETTA

Tomato Basil, Balsamic Reduction

#### PER PIECE \$6.50

SHRIMP CEVICHE

Aji Amarillo, Avocado, Plantain

TUNA TARTARE

Avocado, Harissa, Lavash

### HOT

#### PER PIECE \$5.50

MUSHROOM FLATBREAD

Roasted Wild Mushroom, Truffle

Fontina, Pickled Shallot

#### PER PIECE \$6.50

HARISSA SHRIMP SKEWER

Cilantro Yogurt

LAMB LOIN

Za'atar, Saffron Yogurt

CRAB CAKE

Basil Pesto Aioli, Pepper Jam

Radish, Herb Salad

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