

MIAMI SPICE

Perfect Pairings

SPARKLING

Giuliana, Prosecco 12 | 44

Charles Lafite, Brut Rosé 11 | 40

WHITE

Torresella, Pinot Grigio 11 | 40

Landmark Overlook, Chardonnay 12 | 44

ROSÉ

Font Freye, Grenache/Syrah 11 | 40

RED

Trivento, Malbec Reserve 12 | 44

Beckon, Pinot Noir 14 | 52

MIAMI SPICE

\$39 per person plus tax and service charge
3 course menu

1ST COURSE (Choose one)

TRUFFLE KALE SALAD

black kale, truffle pecorino, candied ginger, pecans, pickled lemon vinaigrette

CHOPPED SALAD

cucumber, red onion, olive, chickpeas, red pepper, avocado, feta cheese, red wine vinaigrette

STEAK TARTARE

meyer beef sirloin, organic egg yolk, mustard frill, capers, anchovy, za'atar parker house rolls

GRILLED OCTOPUS

marble potatoes, piquillo, activated charcoal, citrus lace, labneh

2ND COURSE (Choose one)

CHINESE EGGPLANT

heirloom tomatoes, romesco, capers, basil, oregano

PAN SEARED ORA KING SALMON

herbs chimichurri

LAKE MEADOWS FARM ROASTED CHICKEN

sautee spinach, herb roasted chicken jus

MEYER FARM PRIME NY STRIP STEAK

*roasted rosemary garlic potatoes, house-made steak sauce
+\$15 supplement*

3RD COURSE (Choose one)

VEGAN RASPBERRY MACAROON

raspberry cremeux, raspberry jelly, buckwheat crumble

RICOTTA CHEESE TART

pine nut crust, thyme roasted peaches, bellini sorbet

FLOURLESS CHOCOLATE CAKE

banana passion cremeux, passion caramel, brown butter ice cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness. Please let us know if you have any food allergies and require menu information or other assistance. We will certainly do our best to accommodate your needs.
All sales subject to 9% tax and 18% Service Charge.
Se agregarán impuestos aplicables y un cargo por servicio del 18% a todos los actos. Taks ki aplikab ak yon chaj sévis 18% yo pral ajoute nan tout chèk yo.