

# THE SETAI

SOUTH BEACH, MIAMI

## BLACK TRUFFLE MENU AVAILABLE FOR A LIMITED TIME AT THE GRILL AT THE SETAI

**The Grill at The Setai**, the intimate 50 seat restaurant at the spectacular Miami Beach resort hotel, reopened last month with a warm, welcoming new look and an inviting new menu of Mediterranean influenced small plates. In tandem with executive chef **Jonathan Wright's** continued focus on seasonal specialties, The Grill is currently offering diners a special **black truffle menu** now through the end of truffle season (most likely the end of February). The luxurious **nine course tapas style tasting menu** is priced at **\$360 per couple**, exclusive of tax and gratuity. Guests can also order individual items from the menu a la carte (prices below) and truffles can be added to any dish on the regular menu for a supplement of \$6.50 per gram for black truffle. Menu follows:

### Nine Course Tasting Menu

Black Truffle Tea  
White Truffle Cream

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Truffled Scrambled Eggs, Toasted Brioche 30

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Truffle Foie Gras  
Confit Duck, Haricot Vert, Mache  
Truffle Vinaigrette 45

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Blue Fin Tuna Skewers  
Black Truffle Ponzu with Asian Pear 30

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Whole Maine Scallop Baked in its Shell  
Young Leeks, Asparagus, Perigord Truffles  
Truffle Butter 60

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Iberico Ham Consommé Tagliatelle  
Slow Cooked Hen Egg, Bacon Cream  
Shaved Black Truffle 50

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Black Truffle Risotto, Parmesan Foam  
White Truffle Ice Cream, Black Truffles 60

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Surf & Turf  
4oz. Wagyu Strip, Seared Langoustines,  
Cauliflower and White Truffle Puree  
Black Truffle 60

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Apple Tart Tatin, Green Apple Sorbet  
Black Truffle Crème Fraîche 25