



Miami Spice

\$35 per person (Not including tax and gratuity)

18% gratuity added to parties of 6 or more

No Substitutions

Menu changes weekly

First

(Choose One)

Chilled Corn and Blue Crab Soup Corn Beignets

Tuna Carpaccio Mojo de Ajo, Toasted Cuban Bread

Watermelon Salad Feta Cheese, Cucumbers, Tomatoes

Rabo Encendido Bruschetta Melting Saint-André Cheese

Main

(Choose One)

Crispy Chickpea Panisse Mushrooms, Kale, Piquillo Peppers, Heirloom Tomato Stew

Salmon Poached in Lemony Olive Oil Farro, Summer Vegetables

Hanger Steak Cauliflower Gratin, Demi-Glace

Ricotta Gnocchi Pulled Chicken, Roast Chicken Jus, Greens

Sweet

(Choose One)

Chocolate Bread Pudding - Brioche, Chocolate, Raisins

Plum Cake - Pecan Crème Fraîche

Lemongrass Coconut Soup - Tapioca Pearls, Tropical Fruit

“Drinking with Reason”

*One dollar from every bottle sale will be donated to *Common Threads Miami*

Chardonnay Domaine de Bernier, Loire Valley, France 2009
Chardonnay without the big oak... lemon and lime... bright with acid

Chenin Blanc Man Vintners, Coastal, South Africa 2009
Richer than the chardonnay... ripe pear and melon fruit... dry finish

Syrah | Mourvèdre Wolftrap, South Africa 2009
Dark raspberry fruit, more savory than fruity... medium body

Glass 7

Bottle 30