



BY MICHAEL MINA

MIAMI SPICE 2022

{ APPETIZER }

choice of

- CLASSIC CAESAR** parmigiano reggiano, romaine, house caesar dressing
- BLT WEDGE SALAD** house bacon, blue cheese, pickled shallots
- LOBSTER BISQUE** leek, fennel, puff pastry, fine herbs
- INSTANT BACON** braised pork belly, rum infused pineapple radish salad (\$5 supplement)

{ ENTRÉE }

choice of

- CAVATELLI** seasonal pesto, parmesan, fine herbs
- ROASTED CHICKEN** snap peas, spring onions, pea shoots, chicken jus
- MARKET FISH** chorizo, little neck clams, swiss chard
- 8 OZ FILET** herb fries, rosemary, thyme (\$25 supplement)

{ DESSERT }

choice of

- VANILLA CHOCOLATE GANACHE CAKE (GF)** chocolate mousse, raspberries, vanilla ice cream
- KEY LIME PIE** toasted meringue, citrus salad, blackberry frozen yogurt

\$45** per guest Sun-Thu. Not inclusive of beverage, taxes or service charge. Not combinable with any other offer or promotion.

Not valid for groups of 8 or more. Excludes special events and holidays. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 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.