



BY MICHAEL MINA

NEW YEAR'S EVE

{ APPETIZER }

choice of

- CURED HAMACHI** white chocolate, cauliflower, pomegranate reduction
FOIE GRAS TERRINE green apple gelee, candied hazelnuts

{ MID-COURSE }

choice of

- LOBSTER AGNOLOTTI** chanterelle mushrooms, black truffle
CONFIT SWORDFISH smoked eggplant, preserved lemon, sweet peppers

{ ENTRÉE }

choice of

- DUCK DUO** roasted breast, confit leg, poached figs, salsify
SLOW ROASTED NEW YORK STRIP STEAK black garlic, hen of the woods, potato pave

{ DESSERT }

- CITRUS ALMOND CAKE** champagne mousse and vanilla orange cream
strawberry orange blossom water sorbet

Snap, Share, Savor



#stripsteakMIA @stripsteakMIA

\$175++ per person, not inclusive of beverages, taxes or service charges. Not combinable with any other offer or promotion.



BY MICHAEL MINA

NEW YEAR'S EVE

{ AMUSE BOUCHE }

cauliflower panna cotta, caviar

{ APPETIZER }

choice of

CURED HAMACHI white chocolate, cauliflower, pomegranate reduction

FOIE GRAS TERRINE green apple gelee, candied hazelnuts

{ MID-COURSE }

choice of

LOBSTER AGNOLOTTI chanterelle mushrooms, black truffle

CONFIT SWORDFISH smoked eggplant, preserved lemon, sweet peppers

{ ENTRÉE }

choice of

DUCK DUO roasted breast, confit leg, poached figs, salsify

SLOW ROASTED NEW YORK STRIP STEAK black garlic, hen of the woods, potato pave

{ DESSERT }

CITRUS ALMOND CAKE champagne mousse and vanilla orange cream
strawberry orange blossom water sorbet

Snap, Share, Savor



#stripsteakMIA @stripsteakMIA

\$250++ per person, not inclusive of beverages, taxes or service charges. Not combinable with any other offer or promotion.