

MIAMI SPICE DINNER

HEIRLOOM TOMATO-WATERMELON SALAD / POBLANO PEPPERS / CURED BLACK OLIVES / RICCOTA SALATA / AGED SHERRY

CRISPY KUROBUTA PORK BELLY / FENNEL-GREEN APPLE SLAW / CILANTRO / MAPLE SYRUP GLAZE

*RIESLING, FRED LOIMER, LENZ, AUSTRIA 2008

□□□□□□□□

ADOBO MARINATED BLACK ANGUS **FLAT IRON STEAK** 10 oz. / SMOKED SEA SALT

GRILLED LOCAL **YELLOWTAIL SNAPPER** / EGGPLANT CAPONATA / MEYER LEMON AIOLI

ROASTED LEMON-ROSEMARY ORGANIC **CHICKEN**

*BORDEAUX BLANC, CHATEAU DUCASSE, FRANCE 2010

*CHATEAU PUECH – HAUT, “PRESTIGE”, COTEAUX DU LANGUEDOC, FRANCE 2009

□□□□□□□□

JALAPENO **MASHED POTATOES**

CHARRED **SHISHITO PEPPERS** / LIME / SOY

CRISPY **YUCA** / GARLIC MOJO

□□□□□□□□

PASSION FRUIT **SEMIFREDDO** / STAR FRUIT-CITRUS SOUP / BASIL PEARLS

DARK **CHOCOLATE CAKE** / VANILLA ICE CREAM

*MOSCATO D’ASTI, BOSIO, PIEDMONT, ITALY 2010

PRIX FIX MENU

THREE COURSES \$35

*THREE COURSE WINE PAIRING \$25

SELECT ONE APPETIZER, MAIN COURSE, SIDE DISH, AND DESSERT FROM ABOVE CHOICES.

NO SUBSTITUTIONS PLEASE, SUPPLEMENTAL CHARGES MAY APPLY