

# SUGARCANE®

↳ RAW BAR GRILL ↳

## Miami Spice

special 3 course tasting menu

**LUNCH \$22**

beverage pairings \$20

**monday - friday**

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choose one from each category

### kick back.

**beets** / yogurt / zaatar

**chilled cauliflower soup** / summer truffle / wild mushrooms

**local fish crudo** / pickled melon / olio verde

### eat well.

**polenta dusted fried chicken** / broccoli rabe slaw / corn muffin

**marinated sashimi bowl** / oshinko pickles / seaweed

**onglet** / fingerling corn hash / pulled ox cheek / brandied demi glaze

### stay awhile.

**gianduja mousse parfait** / chocolate crumbs / candied hazelnuts

**torrejas** / maple caramel apples

**assorted ice creams or sorbets**

Chef de Cuisine

Timon Balloo

tax and gratuity additional