



## MIAMI SPICE BLACKBOARD

Three Courses \$39

Select one appetizer, main course, side dish, and dessert from choices below.

No substitutions please, supplemental charges may apply.

## APPETIZERS

### PRIME STEAK TARTARE

*whole grain mustard, caper berries, truffles*

### SPICY TUNA SUSHI ROLL

*avocado, sriracha, puffed rice, shallots*

### PATE DE CAMPAGNE

*guindilla peppers, filone bread, grainy mustard, cornichons*

### KALE CAESAR

*radicchio, fennel, anchovy lemon dressing, pine nuts, garlic crouton*

### CRISPY TOFU SUSHI ROLL

*avocado, wakame, jalapeno, toasted sesame seed, sake-soy sauce*

## MAIN COURSE

### FILET MIGNON 8OZ

*shishito peppers, spring onions, peppercorn sauce*

### OLIVE OIL POACHED LOCAL GOLDEN TILE

*puffed grains, carrot-turmeric puree, toasted pistachio, pomegranate-beaujolais sauce*

### SOUTH EAST FAMILY FARMS PORK CHOP

*beluga-red lentil relish, local avocado, kohlrabi, labneh, sorrel*

### WAGYU PASTRAMI REUBEN

*(for two) bao buns, kimchi, watercress, spicy thousand island dressing*

### GRILLED SEASONAL VEGETABLES

*saffron tapioca, chickpeas, aleppo peppers, charred eggplant*

## SIDES

### BRUSSELS SPROUT

*cipollini onion, guanciale*

### GRILLED PLUOTS

*broccolini, meyer lemon, chili flakes, pinenuts*

### STEAMED CHINESE GARLIC EGGPLANT

### CRISPY FINGERLING POTATOES

*chorizo, miso mayonnaise*

## DESSERT

### WARM CARROT CAKE

*biscotto gelato, butterscotch sauce, cream cheese frosting*

### PEAR FRANGIPANE TART

*almond gelato, vanilla tuile*

### PANNA COTTA COCONUT LIME SORBET

*key lime sauce*

### CHOCOLATE CROQUANTE

*banana gelato*

CHIEF CULINARY PARTNER, LAURENT TOURONDEL  
EXECUTIVE CHEF, DANIEL GANEM  
CHEF DE CUISINE, JOSE CASTILLO

A 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS