



## MIAMI SPICE LUNCH BLACKBOARD

Three Courses \$23

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

No substitutions please, supplemental  
charges may apply.

## APPETIZERS

### JAPANESE TUNA TAQUITOS

*mint-yuzu guacamole, sushi rice*

### KALE CAESAR

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

### LOCAL VEGETABLES & FRUIT CEVICHE

*edamame, local mango, jicama, red onion, cilantro, fresno peppers,  
passion fruit – lime sauce*

### PORK BELLY BAO BUN

*pickled fresno peppers, watercress, nuoc cham glaze*

## MAIN COURSE

### VEGGIE QUINOA BURGER

*heirloom tomato, raita, cucumbers, red onion, brioche bun,*

### PRIME BAVETTE 8OZ

*shishito peppers, spring onions, jalapeno chimichurri*

### YELLOWFIN TUNA SALAD SANDWICH

*capers, green olives, tomatoes, arugula fennel salad*

### CRISPY CHICKEN SANDWICH

*togarashi, kewpie mayo, coleslaw, brioche bun, smoked paprika fries*

## DESSERT

### WARM CARROT CAKE

*biscotto gelato, butterscotch sauce, cream cheese frosting*

### PANNA COTTA

*coconut lime sorbet, key lime sauce*

### ICE CREAMS & SORBET SCOOPS

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

A 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS