



MIAMI SPICE DINNER 45

FIRST CHOICE OF

QUINOA SALAD (GF, VGN)

Grilled Sweet Corn, Sweet Potatoes,
Broccolini, Spinach, Key Lime Vinaigrette

LOCAL STRACCIATELLA TOAST (D, V)

Sullivan Street's Sourdough, Heirloom Tomato,
Arugula, Balsamic Pearls, Sea Salt

CUCUMBER WATERMELON GAZPACHO (GF, VGN)

Grilled Cubanelle, Sofrito, Tangerine Agumato, Mint

AHI TUNA NACHOS (SF)

Flaky Wonton Chip, Teriyaki, Heirloom Tomato,
Avocado, Sriracha Aioli

SECOND CHOICE OF

VEGGIES EN PAPILOTE (GF, VGN)

Garden Vegetable, Herb Bouillon, Lemon

GRILLED LOBSTER BOMBA (GF, SF)

Roasted Wild Mushroom Risotto, Smoked Trout Roe, Chives

CRISPY SKIN BRANZINO (GF, SF)

Sauce Gribiche, Orange Fennel Salad, Chive

BRAISED SHORT RIB (GF)

Crispy Parmesan Polenta, Root Vegetable Nest, Jus

DESSERTS

KEY LIME TARTLET (D, N, V)

Toasted Meringue, Macadamia, Lime Zest

CRÈME BRULEE (D, V)

Sugar-Crusted Custard, Tropical Fruit Mélange

GELATO OR SORBET (D, GF, V, VGN)

Choice of: Chocolate, Vanilla, Strawberry or Mango

(GF) GLUTEN FREE | (V) VEGETARIAN | (VGN) VEGAN
(N) CONTAINS NUTS | (D) CONTAINS DAIRY | (SF) CONTAINS SEAFOOD

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

AN 18% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK