



TRIO OF MICHAEL'S CLASSIC FRENCH FRIES
ROSEMARY, PAPRIKA, ONION

APPETIZER
CHOICE OF:

- CLASSIC BEEF CARPACCIO** SUMMER TRUFFLE, PARMESAN REGGIANO, BABY ARUGULA
- LOCAL SMOKED COBIA CRUDO** ANAHEIM CHILI, AVOCADO, YUZU COMPRESSED CUCUMBER
- PEACH SALAD** LOCAL BURRATA, CALIFORNIA PEACHES, MARCONA ALMONDS
- CRISPY "MOJO" PORK BELLY** BLACK BEAN AIOLI, BLOOD ORANGE GLAZE, PLANTAIN

SEARED HUDSON VALLEY FOIE GRAS
\$15 SUPPLEMENT

ENTREE
CHOICE OF:

- CRISPY SKIN BRANZINO FILLET** GRILLED RADICCHIO, SUNCHOKE, SALSA VERDE
- ROASTED BONELESS POUSSIN** GRILLED CORN, FARRO, SHERRY JUS
- YEMINITE SPICED NY STRIP** PERUVIAN POTATO PURÉE, MATBUCHA SAUCE


CERTIFIED ANGUS RIB CAP
\$35 SUPPLEMENT

DESSERT
CHOICE OF:

- S'MORES** CHOCOLATE DULCE TART, GRAHAM STREUSEL, ROASTED MARSHMALLOW ICE CREAM
- GREEK YOGURT MOUSSE** PASSION FRUIT CURD, RASPBERRY, WHITE CHOCOLATE CLUSTER
- HAZELNUT CLOUD** HAZELNUT PANNA COTTA, CARAMEL FINANCIER, ESPRESSO CREMEUX

FEATURED COCKTAIL AND WINES

BALANCING ACT
GIN, RIESLING, LEMON, HERB SYRUP
AQUA FAVA, KOREAN CHILI FLAKE
\$10

<p>INGLENOOK SAUVIGNON BLANC NAPA VALLEY 2015 \$89</p>		<p>INGLENOOK CABERNET SAUVIGNON RUTHERFORD 2013 \$98</p>
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SERVED 7 DAYS A WEEK
AVAILABLE FOR PARTIES OF 12 OR FEWER
@BOURBONSTEAKMIA #MIAMISPICE