



MIAMI SPICE

Dinner 3 courses for \$35

APPETIZERS

- CHOPPED MARKET VEGGIES** . Bacon, Frisee, Hani's Goat Cheese
CHILLED WATERMELON TOMATO SOUP . Smoked Grapes & Hani's Goat Cheese
WAHOO CRUDO . Quinoa Salad, Trout Roe, Cucumber-Jalapeno Broth
SHRIMP CEVICHE . Avocado, Pepitas

ENTREES

- BRAISED PORK SHOULDER** . Chorizo, Calabaza Hash, Pickled Shallots, Mizuna Greens
AMAZONIAN PAICHE . Eggplant, White Water Clams, Calamari, Braised Tomatoes
BARLEY RISOTTO . Ratatouille, Arugula Pesto, Wilted Romaine, Truffle Cheese
GRILLED HANGER STEAK . Pork Belly, Curried Carrot Puree, Crispy Green Beans

DESSERT

- DEHYDRATED CHOCOLATE MOUSSE** .
Pistachio Ice Cream, Cherry Sorbet, Marcona Almond Crumble
OLIVE OIL SPOUNGE CAKE . Lemon Curd, Olive Oil Sponge, Coconut Sorbet, Guava Gelee
CARROT CAKE . Brown Butter Powder, Cream Cheese Ice Cream, Butterscotch

You Pick Your Pairings – get two for \$15!
Pick two items from the below list—one each for your appetizer and entrée course! Be sure to let your server know which item you would like with which course.

Belvedere Classic Martini up with olives or a twist
Stella Artois Draft
Casa Lapostolle Sauvignon Blanc, Chile 2010
Newton Claret Bourdeaux-Style Blend, Napa 2008

Consuming raw or undercooked meats and seafood increases your risk of food borne illnesses.
Please inform your server of any allergies or dietary restrictions upon ordering.
A gratuity of 18% will be added to parties of 6 or more.