

MIAMI SPICE

Lunch 3 courses for \$22

APPETIZERS

SHRIMP CEVICHE . Avocado, Pepitas

CHILLED WATERMELON TOMATO SOUP . Smoked Grapes & Hani's Goat Cheese

FINGERLING POTATO SALAD . Smoked Ricotta, Green Beans, Green Goddess Dressing

ENTREES

STROZZAPRETI PASTA . Grilled Corn, Baby Squash, Arugula Pesto

AMAZONIAN PAICHE . Faro, Watermelon, Jicama, Avocado

GRILLED HANGER STEAK . Black Beans, Smoked Mango, Sweet Potato Fries

DESSERT

BRULEE

RICE PUDDING

COOKIES & CREAM

*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.