



MIAMI.SPICE

Appetizer

Choice of:

CHILLED PEA SOUP, Mascarpone Ice Cream, Mint Puree

Or

LUMP CRAB SALAD, Green Papaya Salad, Thai Dressing

Or

HAMACHI CRUDO, Cherry Three Ways, Crispy Shallot

2008 Cape Mentelle, Sauvignon Blanc/Semillon, Margaret River, Australia \$10

Entrée

Choice of:

RISOTTO, 63° Egg, Lamb Chopper Cheese, Hon Shimgi Mushrooms

Or

SEARED MONK FISH, Curry Braised Pork Belly, Lobster Bisque, Hearts Of Palm

Or

KOBE BEEF CHEEKS, Heirloom Rainbow Carrots, Parsnip Purée

2008 Numanthia "Termes", Toro, Spain \$17

Dessert

Choice of:

COCONUT LIME PANNA COTTA, Chocolate Sorbet, Macadamia Crumble

Or

ALMOND MANJARIE DAQUOIS, Gianduja Gelato, Fried Pineapple-Apricot Sauce

Or

ORANGE SPECULOOS, Tropical Fruit, Passion-Guava Sorbet, Prickly Pear Gelee

2009 Braida, Brachetto d'Aqui, Piedmont, Italy \$9

USD 35 per person

Please no substitution, no sharing. May not be combined with any other promotion, coupon or discount.

For your convenience, an 18% gratuity has been automatically added to all checks.

Please note that there are significantly increased risks associated with the consumption of raw and undercooked food items. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

If unsure of risk, consult a physician.