

# SUGARCANE®

↳ RAW BAR GRILL ↳

## Miami Spice

**DINNER \$35**

**monday - thursday**

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choose one from each category

**goat cheese croquettes** / membrillo marmalade

**local fish crudo** / pickled melon / olio verde

**crispy oyster salad** / avocado / chili / ponzu

### kick back.

**fromage de tête** / pickled cherries / brioche / pork jus

**snap peas** / ripped bibb / citrus vinaigrette

**bacon wrapped dates** / linguica / manchego

### eat well.

**roasted hanger steak** / pole bean casserole / crispy onions

**duck leg confit** / frisée lardons salad / fried organic egg

**mini clam bake** / red bliss potatoes / sweet corn

### stay awhile.

**gianduja mousse parfait** / chocolate crumbs / candied hazelnuts

**torrejas** / maple caramel apples

**assorted ice creams or sorbets**

Chef de Cuisine

Timon Balloo

tax, beverage and gratuity additional