

MIAMI **Spice** DINNER

\$60 Per Person | Select One For Each Course

APPETIZER

Patatas Bravas (GF, NF)

Gold Crispy Potatoes, Pimenton De La Vera, Salsa Brava, Garlic Aioli

Grilled Stonefruit and Burrata Salad (GF)

Baby Arugula, Shaved Jamon Serrano, Heirloom Cherry Tomatoes,
Candied Pecans, Citrus Dressing

Florida Shrimp Cocktail (GF, NF, DF)

House Cocktail Sauce

MAIN

Rigatoni Bolognese (NF)

Simmered Beef Sauce, Parmesano Reggiano

Slow Roasted Citrus Half Chicken (GF, NF)

Natural Jus

Cabernet Braised Short Rib (GF, NF)

Herbed Polenta, Roasted Tomatoes, Red Wine Beef Reduction

Guava Chili Glazed Salmon (GF, NF)

Grilled Bok Choy, Potato, Cilantro Crema

Add Ons | \$16

Crispy Brussel Sprouts (GF, DF)

Chistorra, Maple Glaze, Marcona Almonds

Roasted Heirloom Carrots (NF, DF, VG, V)

Harissa Glaze, Pepitas

Charred Broccolini (GF, NF)

Chili Flakes, Parmesan

Jalapeno Mashed Potatoes (GF, NF)

DESSERT

Frosted Churros (NF)

Vanilla Ice Cream, Chocolate Sauce

Banana Cheesecake Brulee (NF)

Dehydrated Banana, Chantilly