

# MIAMI SPICE - AUGUST 2017

## DINNER PRIX FIXE MENU

Three Courses \$39

### STARTER

#### SEAFOOD CEVICHE

cucumber-tomatillo “aguachile”, burnt jalapeño chips

#### CHARRED CORN SALAD

avocado, wild arugula, cotija, yuzu-chili vinaigrette

### MAIN

#### GIGLI POMODORO

Summer squash, fava beans, ricotta

#### BLACK GARLIC-CHARRED HANGER STEAK

smoked corn purée, shishitos, lime

### DESSERT

#### CHOCOLATE FLOURLESS CAKE

dulce de leche mousse, caramel-bourbon sauce, walnut-chocolate feuilletine.

#### PASSION FRUIT - LIME TART

roasted cotton candy marshmallows, mango-passion fruit sauce, fresh berries

SELECT ONE APPETIZER, MAIN COURSE, AND DESSERT FROM ABOVE CHOICES.



Chief Culinary Partner, Laurent Tourondel  
General Manager, Cyril Amini