

Dinner Blackboard

6pm to 10pm on Sunday, April 5

Porcini crusted **Lamb Carpaccio** / horse radish aioli / parmesan crisp / local brassica / truffle oil / 16

Taylor Bay **Scallops Crudo** / beet - plum wine puree / golden beets / lemon vinaigrette / 14

Matzoh **Ball Soup** / chicken consommé / black truffles / 12

Jackman Ranch Wagyu 10 oz **bistro steak** / chanterelle mushrooms chimichurri / crispy shallots / 42

Pan Seared **Local Cobia** / watercress puree / roasted baby turnips / grilled baby leeks / 34

Glazed **Baby carrots** / charred shallots / toasted marcona almonds / 12

Roasted **Potato Mélange** / brava sauce / shaved pecorino / 12

Chocolate **Flourless Cake** / brandy marinated cherries / hazelnut brittle / 10

Coconut – Lime **Cheesecake** / mango coulis / toasted coconut / 10

Prix Fixe Blackboard Menu

Three Courses \$60

Select one appetizer, main course, side dish, and dessert from above choices.
No substitutions please, supplemental charges may apply.

BLT STEAK AT THE BETSY-SOUTH BEACH
1440 OCEAN DRIVE, MIAMI BEACH, FL 33139
305-673-0044 FOR RESERVATIONS

