

MIAMI SPICE - AUGUST 2017

LUNCH PRIX FIXE MENU

Three Courses \$23

STARTER

SEAFOOD CEVICHE

cucumber-tomatillo “aguachile”, burnt jalapeño chips

WARM HEIRLOOM CHERRY TOMATO “CAPRESE”

burrata, cucumber-basil water

MAIN

GIGLI POMODORO

Summer squash, fava beans, ricotta

BBQ-SHORT RIB SANDWICH

monterey jack, tobacco onions

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.
SUBSTITUTIONS AND MENU ALTERATIONS POLITELY DECLINED.*



Chief Culinary Partner, Laurent Tourondel
General Manager, Cyril Amini