

MIAMI Spice



MIAMI SPICE MENU

APPETIZER

J DE VILLEBOIS TOURAINE SAUVIGNON BLANC 2023 - \$23/GLASS

PULLED BURRATA

ROASTED BUTTERNUT SQUASH, HAZELNUT, BASIL & AGED BALSAMIC

CAULIFLOWER 'ELOTE'

LIME CREMA, COTIJA CHEESE, CRISPY CORN & CILANTRO

YELLOWFIN TUNA CRUDO

PASSIONFRUIT, CORTO OLIVE OIL, CORN CRIOLLA & LIME

AMERICAN CAVIAR SERVICE (+\$7)

SALT AND VINEGAR TATER TOTS & EVERYTHING SOUR CREAM

MAIN

TURNBULL CABERNET SAUVIGNON 2023 - \$23/GLASS

PASTA CARBONARA

APPLEWOOD SMOKED BACON, EGG YOLK, BLACK TRUFFLE & BREADCRUMBS

CARAMELIZED SEABASS

MANGO-MISO, JALAPEÑO CREAMED CORN & BLACK LIME TAJIN

GRILLED BEEF SHORT RIBS

BUTTERMILK-BRUSSELS SLAW, SMOKEY BORDELAISE SAUCE
& BUTTERNUT SQUASH

PRIME NY STRIP FRITES (+\$20)

14oz PRIME STEAK, SHOESTRING FRIES & BLACK TRUFFLE KETCHUP

DESSERT

CHÂTEAU LARIBOTTE SAUTERNES 2022 - \$22/GLASS

DIRT CUP

CHOCOLATE COOKIE CRUMB, HAZELNUT, SALTED CARAMEL & VANILLA ICE CREAM

FUNFETTI TRES LECHE

CAKE BATTER WHIPPED CREAM, CONDENSED MILK & RAINBOW SPRINKLES

\$65++ per person

Add Wine Pairing \$45