



**MIAMI SPICE**

**EXECUTIVE CHEF:** GABRIEL FENTON

**\$39 PER PERSON**

**PASTRY CHEF:** PATRICIA LOPEZ

**APPETIZER**

CHOICE OF:

**LOCAL COBIA TATAKI** CUCUMBER KIMCHI, WATERMELON, GINGER DRESSING

**BABY ARUGULA** MAINE LOBSTER, FENNEL, CHIOGGA BEET, NAVEL ORANGE VINIAGRETTE

**BLACK PEPPER-GLAZED PORK BELLY** CELERY ROOT, QUINOA, PEACH

**SEARED HUDSON VALLEY FOIE GRAS**

\$15 SUPPLEMENT

**ENTREE**

CHOICE OF:

**ORGANIC CHICKEN BREAST** CREAMY WHITE CORN GRITS, PICKLED CHERRIES

**ALASKAN HALIBUT** LEMONGRASS & COCONUT RISOTTO, CALABRIAN CHILE

**ANGUS NEW YORK STRIP 50Z** CAULIFLOWER, ROMANESCO, FOIE GRAS EMULSION

**CERTIFIED ANGUS RIB CAP**

\$35 SUPPLEMENT

**DESSERT**

CHOICE OF:

**COOKIES 'N' CREAM** DEVIL'S FOOD CAKE, COCOA NIB CREMA, BUTTERMILK SHERBET

**WHITE CHOCOLATE CREMÉUX** GUAVA, WATERMELON GRANITA, PASSIONFRUIT

**ORANGE SPICE BAKLAVA** PALHAIS, PAPAYA COMPOTE



**CHEVAL des ANDES**

CHATEAU CHEVAL BLANC & TERRAZAS DE LOS ANDES

**MIAMI SPICE & TERRAZAS DE LOS ANDES  
PARTNER TO BRING YOU**

2014 CASTELLO DELLA SALA 'CERVARO' CHARDONNAY ITALY \$89

2012 CHEVAL DES ANDES MALBEC/CABERNET SAUVIGNON ARGENTINA \$98

**SERVED 7 DAYS A WEEK**

**AVAILABLE FOR PARTIES OF 12 OR FEWER**

**@BOURBONSTEAKMIA #MIAMISPICE**