

DINNER \$65 PER PERSON

MIAMI SPICE BEVERAGE PAIRING \$40

Curate your experience by selecting three beverages from the following sections, each thoughtfully paired with a different course. Wine pairings are served in 3 oz pours. All wines featured below are available for \$75 per bottle.

Wines \$16

- Sparkling** Freixenet, Blanc de Blanc, Cava, Spain NV
- White** Torresella, Pinot Grigio, Veneto, Italy ‘25
- Red** Vignobles Vellas & Fils, Pinot Noir, Burgundy, France ‘24
- Rose** Gassier, Grenache, Rose, Rhone, France ‘24

Cocktails \$16

- Smoky Green** Centinela Tequila or Illegal Mezcal, Cucumber Oleo, Sour Elixir, Snow pea
- Cote Rosé** Grey Goose Vodka, Ginger Syrup, Sour Elixir, Honey Liqueur, Grapefruit Bubbles
- Klaw Ember** Widow Jane RYE Paradigm Whiskey, Cacao Liqueur, Orange and Peychaud’s Bitters

Digestif \$16

- Amaro Pasubio** Wine-based, notes of sweet blueberries, resinous pine, and smoke with a gentle bitter herbal finish
- Amaro Nepeta** Crafted from wild mint, combined with lemon peels and bitter herbs for a fresh, balsamic flavor profile with a clean herbal finish

NON-ALCOHOLIC PAIRING \$35

Mocktails \$14

- St. Tropez Spritz** Fleur de Sureau N/A Liqueur, Lemon, Bubbles
- Velvet Road** Blueberry, Hibiscus, Tonic Bubbles
- Green Goodess** Snow Pea, Ginger, Egg Whites, Lemon

STARTERS

CHOOSE ONE

OYSTER DUO**

passion fruit–verjus, cilantro, smoked fresno oil, smoked beet mignonette, trout roe, rye crumb

PEPPERCORN-CRUSTED BEEF CARPACCIO*

truffle aioli, pickled chanterelles, crispy sunchokes, toasted brioche

LITTLE GEM & RADICCHIO (V)

honey-thyme glazed radicchio, charred scallion vinaigrette, toasted hazelnut, pecorino

ENTRÉES

CHOOSE ONE

OKLAHOMA CHATEAU

6 oz — burnt onion & anchovy, chimichurri, yellow pickled turnips.

GRILLED SEA BASS

4 oz — cashew crust, asparagus, orange segments, dill

GRILLED CAULIFLOWER (V)

pomegranate, labneh-parmesan espuma, herb emulsion, raspberry powder

ELEVATE YOUR SPICE



NORWEGIAN KING CRAB +\$152

8 oz leg — lemon garlic butter

DENVER STEAK* +\$80

8 oz — Jack’s Creek, Australia

LINZ HERITAGE ANGUS RIBEYE* +\$140

25 oz — Oklahoma, 30-day dry-aged

ROSEWOOD RANCH WAGYU PORTERHOUSE* +\$285

32 oz — Texas, 30-day dry-aged

SIDES

CHOOSE ONE

BRUSSELS SPROUTS

confit shallot, carrot, Kurobuta bacon, crispy shallots

SPICY CARROTS

labneh-parmesan espuma, harissa glaze, pine nut

GREEN ASPARAGUS

white bean purée, smoked chili oil, fried capers

DESSERTS

CHOOSE ONE

CARROT CAKE

dark & milk chocolate, cream cheese, orange reduction

MANGO LIME GELATO

Served with: Earl Grey Sabayon Foam

KEY LIME TART

graham crumble, black currant cremeux, red wine-blueberry compote, lime meringue