



New Year's Eve 2018

Carpaccio 8

Tenderloin, blistered capers, truffle shavings, pecorino, arugula

Octopus Cocktail 8

pickled vegetable, masago, lime, ginger

Miso Steamed Mussels 8

cilantro, lemongrass, soy

Entrée

Bone in Ribeye 35

porcini, patatas bravas, roasted tomato, broccolini, sesame seed, almonds

Ancho Honey Glazed Grouper 33

cucumber heirloom relish, black eyed pea cous cous, fire roasted asparagus

Pesto Crab Ravioli 31

basil, pine nut, artichoke, spinach, pomegranate

Dessert

Banana Foster 8

bourbon caramel, pistachio gelato

Tiramisu 8

limoncello, hazelnuts, lady finger, graham cracker brittle

Serving Breakfast, Lunch & Dinner from 7am – 9:30pm ~ Full Menu will be served ~
Dinner Reservations Suggested ~ 305.295.6550

Culinary Team
Matthew Slattery / Craig Harden / Kevin Lundry / Julio Queveido