

DINNER MENU

APPETIZERS

Choice of One

Corvina Ceviche

Sweet Potatoes, Choclo, Lime Juice, Aji Amarillo, Onions, Cilantro

Salmon Tartar

Crispy Jicama and Asian Pear-Avocado Salad, Soy-Yuzu Dressing

Smoked Tomato

Mixed Greens, Avocado, Blue Cheese,
Teardrop Tomatoes, Smoked Tomato Vinaigrette

ENTRÉES

Choice of One

Branzino a la Plancha

Purple Cauliflower Puree, Roasted Rainbow
Cauliflower and Sweet Potato

Tempura Shrimp

Pineapple Asian Slaw, Toasted Almond Sticky Rice

Barolo Braised Lamb Shank

Goat Cheese Whipped Potatoes, Honey Glazed
Baby Carrots, Mint-Piquillo Pepper Gremolata

DESSERTS

Rum Tres Leches

Rum Sponge Cake, Cinnamon Meringue, Fresh Berries

Key Biscayne-Lime Pie

Graham Cracker Crumbs, Key Lime Custard

\$39 PER PERSON