



BOURBON STEAK

MIAMI

CAVIAR LAGOON

BIG EYE TUNA TORO

truffle ponzu, osetra

FAROE ISLAND SALMON TARTARE

smoked salmon, egg mimosa, osetra

CHILLED SHELLFISH STATION

KUSHI & PINK MOON OYSTERS

JUMBO SHRIMP COCKTAIL

FLORIDA STONE CRAB

GRILLED SPANISH OCTOPUS SALAD

compressed cucumber

CHEF MARIO'S KALE SALAD

tahini turmeric dressing, quinoa pine nut granola, oregon hidden rose apples

SURF & TURF

skewered australian wagyu cap, florida spiny lobster, red miso, yuzu

JEREMIAH'S POTATO GNOCCHI CACIO E PEPE

black trumpet mushrooms, sweet peas, parmigiano reggiano

WOOD-FIRED EYE OF THE RIBEYE

black garlic butter

FOIE GRAS AND FRESH HORSERADISH POPOVERS

short rib marmalade, horseradish crème fraîche

DESSERTS

GUAVA AND COCONUT BAKED ALASKA

BOURBON STEAK CHOCOLATE BARS

TOCINO DE CIELO

EXECUTIVE CHEF | MARIO BEABRAUT