



Valentine's Day Dinner

Thursday, February 14th, 2019

Dinner, \$69 Per Person
Wine Pairing, \$19 Per Person

First Course

Choice of

Florida Panacea Oysters
Watermelon Mignonette,
Pickled Rind, Caviar

Tomato Salad
Hearts of Palm, Pickled Beets,
Whipped Goat Cheese

Chardonnay 'Larkun' Pandolfi Price 2015 Chile

Sauvignon Blanc 'Gaspard' Francois 2016 France

Second Course

Choice of

Crispy Pork Belly
Miso-Calabaza Puree,
Sesame Cucumbers, Bok Choy

Lamb Chops
Shawarma Spice, Cous Cous, Labneh

Gamay 'La Cœur de la Reine' 2016
Touraine Loire France

Riesling 'Leitz' 2016 ~ Rheingau Germany

Pælla
Grilled Shrimp, Piquillo Aioli

Pinot Grigio 'Ramato' Monte dei Roari 2015~ Italy

Dessert

Champagne Float
Strawberry Sorbet, Lavender



Automatic service charge of 18% is applied and 20% for groups 10 & over. Four Credit Card Maximum.

There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician.

Libations

Made in Miami

This Sh*t is for the Birds 13

Ron Zacapa, Mt. Gay Black Barrel, Thai-tea Campari, Chinese 5-Spice, Watermelon, topped off with Heavy Cream

Club Internacional 13

Pimm's Liquor, Wild Turkey Rye 101, shaken with Pineapple-Blueberry-Ginger Puree & Fresh Citrus

Jefferson Airplane 13

Olmecca Altos Tequila shaken with a Toasted Cashew-Tamarind Shrub, Toasted Coconut-Marigold Tincture & Fresh Lime Juice

Monthly Medleys

Boerum Hill 14

Hennessy VS Cognac, stirred with Cocchi Americano, Alessio Chinato, and PX Sherry

Autumn Spiced Mule 13

Botanist Gin, New Amsterdam Vodka, Montenegro Amaro, black caraway, and nutmeg, topped with East Imperial Ginger Beer

The Drip 14

Havana Club Anejo & Roulaison Overproof Rum infused with Lemongrass, Kaffir Lime & Star Fruit, shaken with Honey & fresh Lemon Juice, topped with Champagne

Beer

Red Stripe, Desnoes & Geddes, Jamaica..... 5
Tecate, Cervecería Cuauhtémoc Moctezuma, Mexico..... 6
Ace Pineapple Hard Cider, Ace Cidery, CA..... 6
Coastline Lager, Due South Brewery, FL..... 7
Namaste White Belgian, Dogfish Head Brewery, DE..... 7
Grapefruit Sculpin IPA, Ballast Point Brewing, FL..... 8

Ask your server about our Rotating Draft Beer Selection 8

Heineken, Heineken Brewing, Netherlands..... 8

Bottled Water

Llyanllyr Source Mineral 8
Llyanllyr Source Sparkling 8

Coffee & Tea

Colada 4
Cafe Integral Coffee 4

Organic Tea by "Tea Leaves" 4

Booze City

Banana Lavender Old Fashioned 14

Old Forester stirred with Jameson and Giffard Banane de Brésil, finished with a Lavender Tincture

Suzie's Negroni 14

Tanqueroy Gin, Manzanilla Sherry, Suze Gentian, stirred with Elderflower Liquor, topped with Orange & Marigold Tincture

Dr. Green Thumb 14

Beefeater Gin, Saler's Aperitif Liquor, St. Germain stirred with a Lapsang-Cucumber Reduction & Celery Bitters

Friends of Food

Dine & Ditch Sangria 13

Barbancourt 8 Year, Chinola Passionfruit, shaken with a Papaya- Rosemary Reduction & Lemon Juice

Primal Instincts 13

Leblon infused w/ Jojo Tea Matcha & Blackberries, shaken with a Ginger-Cardamom Reduction, Fresh Citrus, topped with Yuzu Tonic

Kiki's Margarita 14

Illegal Mezcal shaken with a Serrano Pepper Shrub, Orange Juice, finished with Citrus Blend Bitters

Bartenders Choice & Non-Alcoholic

- Please Make Server Aware Of Any Allergy -

Step 1: Choose Your Booze

(Skip Step if ordering Non-Alcoholic)

Step 2: Shaken or Stirred?

(Skip Step if ordering Non-Alcoholic)

Step 3: Choose Your Flavor Profile

Lite - Refreshing - Tropical - Bitter - Sour
Fruity - Savory - Herbal - Boozy - Green
Digestif- Aperitif - Citrusy - Smoky