

MIAMI SPICE

TONGUE & CHEEK

MIAMI SPICE



WELCOME TO MIAMI SPICE

Miami Spice is a mouth-watering restaurant promotion showcasing the very best of Miami. During August and September, Miami's top restaurants offer three-course meals for \$39 - Here is our weekly menu:

{ First }

- Crispy Beer Battered Asparagus, Lemon, Garlic Aioli
- Carrot Hummus, Harissa, Thyme, Fresno Chili, Pita Bread
- PEI Mussels, White Wine, Garlic, Pico De Gallo

{ Second }

- Roasted Chicken Salad, Romaine, Peaches, Goat Cheese, Walnuts
- Canadian Salmon, Lentils, Cumin and Creamed Spinach
- Butternut Squash Agnolotti, Brown Butter, Sage, Hazelnuts

{ Third }

- Key Lime Tart with House-made Graham Cracker Crust
- "Tres Leches" Cake, Citrus, Whipped Cream
- Dark Chocolate Espresso Pumpkin Bread Pudding, Salted Caramel

* Substitute your dessert for our featured Cocktail

{Salads & Appetizers}

- Crispy Beer Battered Asparagus, Lemon, Garlic Aioli 12
- Mahi Ceviche, Toasted Coconut, Cilantro, Fennel, Jalapeno, Plantain Chips 17
- Gigante Pork & Beef Cheek Meatball, Tomato-Garlic-Basil, Parmesan, Grilled Bread 15
- Chicharones of Chicken Skins- Bacon Sriracha Aioli, Furikake 9
- PEI Mussels, White Wine, Garlic, Pico De Gallo 15

{Mains}

- Fried Chicken, Scallion- Cheddar Biscuit, Creamy Coleslaw, Honey Butter 25
- Florida Mahi, Red Quinoa, Corona Farms Zucchini, Coconut Butter, Green Goddess 33
- Hanger Steak Cooked Over White Oak, Corn Succotash, Fava Beans, Chimichurri 35
- Butternut Squash Agnolotti, Brown Butter, Sage, Hazelnuts 28
- Curried Chicken, Coconut Rice, Whipped Squash, Tamarind Chutney 27
- Canadian Salmon, Lentils, Cumin and Creamed Spinach 25

Chilled Plate Oysters with Cucumber Mignonette, Lemon 1/2 DOZ \$16/1 DOZ \$30

Beef Cheek Burger, Cheddar Pimento Cheese, Sweet Onions, House-made Brioche 19
*Limited Availability

{Charcuterie & Cheese} Served with Honeycomb, Toast & Jam 11 each / 3 for 28

- Jamón Serrano Spain, Spanish Cured Ham by Redondo Iglesias, Dry-Cured
- Green Hill Blue Sweet Grass Dairy, Georgia, Double Cream, Silky Blue
- Goat Cheese New York, Hudson Valley, Triple Cream, Rich, Buttery, Smooth
- Aged Gouda Holland, Raw Cow's Milk, Firm
- Hummus Carrot, Harissa, Thyme, Fresno Chili, Pita Bread

{Sides}

- Cheddar-Scallion Biscuits, Tupelo Honey 9
- Local Corn, Queso Fresco, Butter, Espelette, Lime 11
- Corona Farms Zucchini Cooked over White Oak, Harissa Yogurt 10
- Crispy Tater Tots, Spring Onions, Smoked Paprika, Garlic-Aioli 9
- Brussel Sprouts, Whipped Ricotta, Orange, Pistachio 13
- "Poutine" of Braised Brisket, Aged Cheddar and Pastrami Spiced Fries 14

Chef Jamie DeRosa *

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. 18% automatic gratuity included for parties of six or greater.

Be Social f t i /@TandCMiami