

# Miami Spice Lunch Menu

\$23 per person | Choose 1 item from each course

## First Course

### Churrasco Anticucho

Ají panca marinade, cilantro purée, grilled lime

### Patagonia Empanadas

Selection of: beef, chicken, shrimp, ham and Swiss, or spinach and feta, served with poblano crema

### Guacamole

Fresh blue corn tortilla chips

## Second Course

### Local Burrata

Heirloom tomatoes, extra virgin olive oil, balsamic pearls, balsamic glaze, fresh basil, house greens

### Avocado Toast

Multi-grain "Zak The Baker", mashed avocado, Duroc bacon, heirloom tomatoes, arugula

### Lobster Roll

Poached lobster, chive, dill, shallot, aioli, "Zak The Baker" brioche bun

### Baked Truffle Mac & Cheese

Four cheese fondue sauce, garganelli pasta, truffles, Parmesan crisp crumb

### Grilled Churrasco

Marinated skirt grilled churrasco, herbed fries, blistered tomatoes, avocado

## Third Course

### Crème Brulee

Molded crème brulee, strawberry microwaved sponge cake, seasonal local berries, red berries

### Nutella Brownie Sundae

Nutella brownie, Nutella ice cream, homemade caramel corn, caramel drizzle



# Bar Collins