

Laurent Tourondel

Chef Culinary Partner

THE

BETSY

SOUTH BEACH

Sandy Rodriguez

Chef



LT SOUTH BEACH

MIAMI SPICE MENU



DINNER \$65

STARTER

choose one

LOCAL BURRATA WITH SMOKED & FERMENTED CHILI PEPERONATA

hot honey, sourdough, basil

SHIITAKE MUSHROOM STEAMED BUN

pickled onions, soy sauce, watercress, sesame oil

YELLOWTAIL HAMACHI CRUDO & SOY SESAME DRESSING

ginger, mirin, avocado, sriracha

MAIN COURSE

choose one

GRILLED FARO ISLAND SALMON & CELERIAC ALMOND PUREE

tarragon brown butter, capers, local greens

BRAISED BLACK GARLIC MARINADE SHORT RIBS

jalapeño mash potato, horseradish, watercress

TAGLIATELLE BOLOGNESE BIANCO

pancetta, veal, white wine, parmesan cheese

DESSERT

choose one

SUN-KISSED CITRUS PANNA COTTA

mango passion fruit sorbet

BLOOD ORANGE CRÈME BRÛLÉE

orange chips, mascarpone crema

PERFECT PAIRINGS

BY THE BOTTLE

LOUIS POMMERY, RÉSERVE BRUT 69

California

LOUIS POMMERY, CHARDONNAY 69

Carneros

CHÂTEAU LA GORDONNE, ROSÉ 59

Provence, France

a 20% service charge will be added to all checks

* Consuming raw or undercooked meats, eggs or fish may increase your risk of foodborne illness especially if you have certain medical conditions there is a risk associated with consuming raw oysters. 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 should eat oysters fully cooked. If unsure of your risk, consult a physician.

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