

LT SOUTH BEACH

MIAMI SPICE MENU

LUNCH \$40

STARTER *choose one*

LOCAL BURRATA WITH SMOKED & FERMENTED CHILI PEPERONATA
hot honey, sourdough bread, basil

CHILLED HEIRLOOM TOMATO SOUP, HERB BUTTER RUSTIC BREAD
garlic, basil, radishes, baby heirloom tomatoes

MAIN COURSE *choose one*

GRILLED HANGER STEAK & SWEET ONION VELOUTÉ
nukazuke vinaigrette spring onions, beef jus tare

SAKE GLAZED FARO ISLAND SALMON & CAULIFLOWER PURÉE
sesame seeds, rice vinegar, pickled watermelon radishes

CONCHIGLIE POMODORO AL CLASICO & MOZZARELLA DI BUFALA
cherry tomatoes, basil, chili oil

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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