



CATCH
MIAMI BEACH

2026

New Year's Eve

ALL COURSES ARE FOR THE TABLE



AMUSE BOUCHE

BLUE CRAB TEMARI

Avocado, Trout Roe, Yuzu-Soy Butter

FIRST COURSE

TRUFFLE SASHIMI

Tuna, Hamachi, Chili Ponzu, Black Truffle Purée, Kaluga Caviar

WAGYU SURF & TURF ROLL

Maine Lobster, Crispy Potato, Truffle Aioli, Chimichurri

TORO NIGIRI 55

Kaluga Caviar, Alba White Truffles, White Balsamic

SECOND COURSE

CRISPY SHRIMP

Spicy Mayo, Tobiko

WAGYU GYOZA

Japanese Miyazaki, Serrano Chili, Amazu Ponzu

JAMÓN IBÉRICO 55

Pata Negra Ham, Pan Con Tomato

THIRD COURSE

MISO GLAZED SEA BASS

Jalapeno Relish, Crispy Leeks, Yuzu Wasabi

SPICY GIGLI PASTA

Calabrian Chile Cream, Aged Pecorino

PRIME NEW YORK STRIP

12oz, Greeley, CO (GF)

CRISPY BRUSSELS SPROUTS

Yuzu-Calamansi Vinaigrette, Dry Miso

CANTONESE LOBSTER 145

Sake, Oyster Sauce, Scallion, Garlic

WAGYU TOMAHAWK 225

40oz, Smoked Brown Butter, Shaved Truffles

FOURTH COURSE

“HIT ME” CHOCOLATE CAKE

Liquid “Klondike”, Roasted White Chocolate Ice Cream
Brownie, Devil’s Food Cake (GF)

BANANA SPLIT PROFITEROLES 13

Banana Ice Cream, Chocolate Ganache, Strawberry Coulis

CATCH

@CATCH #CATCHMIAMIBeach