

BAGATELLE MIAMI



*Enjoying dinner at Bagatelle is like being invited
to the table of an epicurean bon vivant.*

*The food on the table is sophisticated,
generous and authentic.*

*All the dishes on the table are meant to be shared
with family and friends, in a festive
and convivial atmosphere.*

*The fresh and seasonal products have been selected
directly from local producers and delicately enhanced
with surprising Mediterranean flavors.*



Informations and reservations
(305) 704-3900 - miami@bagatelle.com

BAGATELLE
MIAMI

BAGATELLE Miami - Ritz Hotel
1669 Collins Ave, Miami Beach, FL 33139
www.bagatelle.com



BAGATELLE MIAMI



**NEW YEAR'S EVE
DINNER**



ST. TROPEZ | COURCHEVEL | MYKONOS | BODRUM | LONDON | MIAMI | ST. BARTHS
TULUM | LOS CABOS | BUENOS AIRES | SÃO PAULO | DUBAI | BAHRAIN | RIYADH | DOHA



TREAT YOURSELF

Mishima Japanese beef striploin A5	\$90/oz
Wagyu tomahawk	\$12/oz
Refreshed New Zealand langoustine	\$35/pces
White truffle from Alba	\$125/5gr

CAVIAR

Kristal	125g - 975	250g - 1925
Oscietre Prestige	125g - 1125	250g - 2355

WINE CELLAR

CHAMPAGNE

Dom Pérignon, P2 Brut, 2004	2000
Louis Roederer, Cristal, Rosé Brut, 2013	2300

WHITE WINE

Corton-Charlemagne, Arnaud Baillet Grand Cru, 2020	650
Bienvenues-Batard-Montrachet, Grand Cru, 2019	950

RED WINE

Saint-Emilion, Château Cheval Blanc, Grand Cru, 2014	2300
Pauillac, Château Latour, Grand Cru Classé, 2015	2800
Romanée-Saint-Vivant, Arnaud Baillet, Grand Cru, 2018	3000
Pauillac, Château Lafite Rothschild, Grand Cru Classé, 2014	3000
Pomerol, Petrus *different vintages available upon request*	

Limited availabilities for those items



AMUSE BOUCHE

Pain au levain, gressins et huile d'olive extra vierge

Sourdough bread, gressini and Extra Virgin olive oil

Petit blinis, crème fouettée et caviar Oscietre

Mini blinis, whipped cream and Oscietra caviar



FIRST COURSE

Pressé de foie gras, épaule de bœuf confite, chutney doux et fruits exotiques

Layers of foie gras and braised short rib, exotic fruit chutney

Huîtres chaudes et froides, sabayon champagne et vinaigrette au caviar Kristal

Hot and cold oysters, champagne sabayon, and Kristal caviar dressing

Homard du Maine rafraîchis, légumes aigres-doux et vinaigrette au corail

Maine lobster refreshed, pickled vegetables and coral dressing



MAIN COURSE

Noix de Saint Jacques, légèrement gratinées, brocoletti et truffe blanche

Hand dived scallops au gratin, brocoletti and white truffle from Alba

Châteaubriand Black Angus au barbecue, Albufeira sauce, truffe noire

Black Angus Châteaubriand on the charcoal, black truffle Albufeira sauce



DOUCEUR

Mousse tiède au chocolat, glace vanille et crumble chocolat noisette

Warm 70% chocolate mousse, vanilla ice cream and chocolate hazelnut crumble

Tropézienne aux marrons glacés et mandarines

Tangerines and candied chestnuts Tropézienne



"If you didn't post it, it didn't happen." @BagatelleMiami

A service charge of 21% has been added to your bill and will be distributed to the Bagatelle Miami Team.

Please advise your server of any special dietary requirements, including intolerances and allergies.