



MIAMI SPICE MENU

- \$60 Per Person -

FIRST COURSE

Loup de mer en ceviche au maïs, citron vert et coriandre

Branzino ceviche, grilled corn leche, lime, and cilantro

Or

Burrata locale, tomates Roma mi-confite à l'huile de basilic

Local burrata, semi dried Roma tomatoes basil oil

MAIN COURSE

Calamarata de blé dur torréfié, épaule de bison confite au vin rouge

Whole wheat calamarata pasta, slow roasted bison shoulder in red wine

Or

Gambas black tiger et tomatillo grillé, citron jaune et jalapeño

Black tiger prawns, marinated in salsa verde and tomatillo

DOUCEURS

Tropézienne à la vanille de Madagascar

Tropézienne with Madagascar vanilla

Or

Ananas rôti aux épices douces, sirop cardamome et sorbet coco

Sweet spice roasted pineapple, cardamom sirup, coconut sorbet



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

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