

MIAMI Spice

Preview

Wed - Sat | 6pm - 8pm | 65pp

suggested wine pairing

ENTRÉES

**Fines feuilles de bœuf Black Angus,
sauce Arrabbiata, pesto et yaourt** E, D, MU, N, SU
*Thin Black Angus beef slices, Arrabbiata,
pesto and yogurt sauces*

Riesling, Dr.Burklin-Wolf Hommage a Luise 2023
Pfalz, Germany 12

**Crevette au naturel, mayonnaise moutardée
et sauce tomate au raifort** MU, SU, SH, SO, MO, F
*Chilled Jumbo Shrimp Cocktail,
Mustard dressing and cocktail sauce*

Sauvignon Blanc, Bailly-Reverdy Sancerre 2023
Loire Valley, France 14

PLATS

**Calamarata de blé dur torréfié,
plat de cote de bison confite au vin rouge** G, D, SU, E
*Whole wheat calamarata pasta,
slow roasted bison short rib in red wine*

Cabernet Sauvignon, Backbone 2022
Napa Valley, USA 20

**Bar de ligne vapeur, fenouil caramélisé & cru,
beurre blanc, orange sanguine** SH, F, D, C, SU
*Steamed sea bass filet, caramelized and
fennel salad, beurre blanc, blood orange*

**Chenin Blanc, Domaine Huet Vouvray
Demi-Sec Le Mont**
Loire Valley, France 25

DESSERT

**Tarte citron jaune meringuée
et sorbet citron vert** G, N, E, D
Lemon tart, custard cream, meringue and lime sorbet

Sidre brut, Eric Bordelet
Normandie, France 12

Tropézienne à la vanille de Madagascar E, F, G, D, SO, N
*«Tropézienne» brioche cake, filled with a delicate
Madagascar vanilla cream*

There is 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.

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