

PASTIS

MIAMI SPICE DINNER \$45 PER PERSON

HORS D'OEUVRES choice of

ONION SOUP gratinée

ESCARGOTS garlic-parsley butter

SALAD VERTE haricots verts, radishes

STEAK TARTAR*

ENTRÉES choice of

TROUT AMANDINE haricots verts, brown butter

SPAGHETTI LIMONE bottarga

CHICKEN PAILLARD almonds, picholine olives

CHEESEBURGER À L'AMÉRICAIN*

SKIRT STEAK* frites (supplemental charge \$15)

DESSERTS choice of

CHOCOLATE MOUSSE

CRÈME BRÛLÉE

CITRON GIVRÉ lemon sorbet

DRINK PAIRINGS SELECTION

SPARKLING

henri champliau, 'petrone,' crémant de bourgogne, brut nv

\$16 glass, \$75 bottle

ROSÉ

moulin gassac 'guilhelm', grenache blend

\$12 glass, \$36 carafe, \$55 bottle

WHITE

jo landron 'clos la carizière,' muscadet

\$13 glass, \$39 carafe, \$60 bottle

RED

domaine gros-tollot, 'la 50/50,' grenache blend

\$14 glass, \$42 carafe, \$65 bottle

PASTIS SPRITZ

prince pastis de marseille, st. germain,

cucumber- lime juice, basil leaves, sparkling wine

\$15

*An 18% gratuity calculated on total food and beverage is automatically added to guest checks for parties of 6 or more.
Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
Although every effort will be made to accommodate food allergies, we are afraid we cannot always. 08/01/25