

PASTIS

MIAMI SPICE LUNCH

\$35 PER PERSON

HORS D'OEUVRES choice of

LEEK VINAIGRETTE almonds

ESCARGOTS garlic-parsley butter

BEET SALAD greens, fennel cream, goat cheese, hazelnuts

SHRIMP COCKTAIL

ENTRÉES choice of

WARM SHRIMP SALAD lemon beurre blanc, avocado

SPAGHETTI LIMONE bottarga

CHEESEBURGER À L'AMÉRICAIN*

SKIRT STEAK* frites (supplemental charge \$15)

DESSERTS choice of

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