

## MIAMI SPICE

### DINNER MENU | \$60 PER PERSON

Please choose one dish from each section below. Does not include tax or gratuity.  
No substitutions or shared courses please.

### STARTERS

#### CLASSIC SPLIT PEA SOUP

the Smith & Wollensky original recipe

#### WOLLENSKY SALAD

romaine lettuce, tomatoes, potato croutons, bacon lardons, marinated mushrooms, dijon vinaigrette

#### BURRATA (+\$3)

basil-cilantro pesto, charred pineapple compote, crostini

### ENTREES

#### MOROCCAN SALMON\*

ras el hanout spice, chermoula, chilled couscous salad

#### SIGNATURE FILET MIGNON\*

8 oz. - Double R Ranch filet, whipped potatoes, asparagus

#### CHICKEN ROULADE

boneless breast and thigh rolled with mushroom duxelle, truffle butter and truffle jus

#### USDA PRIME BONELESS NEW YORK STRIP\* - 16 oz. (+\$25)

### DESSERT

#### NEW YORK CHEESECAKE

creamy, traditional New York style cheesecake with a sweet graham cracker crust,  
served with raspberry coulis

#### DECADENT CHOCOLATE LAYER CAKE

chocolate layer cake brushed with Baileys Irish Cream, chocolate mousse, covered with ganache

*May we suggest pairing with ...*

#### DECOY

CHARDONNAY

\$15 GLASS | \$59 BOTTLE

#### J. MOREAU & FILLS

VOUVRAY

\$16 GLASS | \$62 BOTTLE

#### ALVERDI

PINOT GRIGIO

\$14 GLASS | \$51 BOTTLE

#### CROSSINGS

SAUVIGNON BLANC

\$16 GLASS | \$64 BOTTLE

#### GREENWING BY DUCKHORN

CABERNET SAUVIGNON

\$18 GLASS | \$72 BOTTLE

#### BÖEN

PINOT NOIR

\$17 GLASS | \$68 BOTTLE

#### ZUCCARDI "MOUNTAIN VINEYARDS"

MALBEC

\$17 GLASS | \$68 BOTTLE

#### CHAPPELLET "THE MOUNTAIN CURVEE"

CABERNET SAUVIGNON

\$22 GLASS | \$88 BOTTLE

S&W