



*“Miami Meets Maine” Chef Pop Up Series Menu*

*1st Course*

*Local Mackerel Tartare with Caviar and house made potato chips*

*2nd Course*

*Avocado Lyonnaise with fresh Avocado/ Avocado green goddess / Beltran’s Bacon and Maine Peeky Toe Crab*

*3rd Course*

*Lobster and Veal Sweetbread Ravioli with Chive-buttermilk espuma*

*4th Course*

*Dry aged NY Strip with Maine Uni butter and Potato Pave*

*5th Course*

*Mamey stuffed Donuts with Sour Orange dusting sugar.*