

(gen • u • ine) [jen-yoo-in]

Miami Spice Dinner

\$39 3 course prix fixe menu
sun-thurs, aug 1 - sept 30
exclusive of tax & gratuity

Appetizer

a choice of

yellow jack crudo
coconut milk, crushed chilies
lime, herbs

wood roasted lamb ribs
mint yogurt

grilled peach
herb pesto, ricotta salata

Supplements

*selections from our regular menu offered at
a special price to complement your meal*

raw bar platter
3 oysters, crudo, ceviche 18

shrimp & chorizo pizza
escarole, manchego, scallion & cilantro 18

Entrée

a choice of

braised chicken thigh
caponata
grilled sourdough

roasted snapper
white bean, fennel
mint, orange

wild mushrooms
bulgar wheat, soft egg
wilted greens, crispy lentils

Dessert

a choice of

mexican chocolate brownie &
mango ice cream sandwich

mini donuts
guava & cream cheese



chef de cuisine tim piazza
pastry chef mj garcia

consumer advisory: consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase the risk of a foodborne illness

adjective authentic; real; free from pretense, affectation, or hypocrisy; sincere