

(gen · u · ine) [jen-yoo-in]

Miami Spice Lunch

*\$23 3 course prix fixe menu
mon-thurs, aug 1 - sept 30
exclusive of tax & gratuity*

Appetizer

a choice of:

wild boar sugo toast
whipped ricotta, grilled sourdough, basil

fried okra
pimento cheese

charred eggplant
sprouted lentils, tahini, cilantro, pita

Supplements

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

raw bar platter

3 oysters, crudo, ceviche

truffle pizza

porcini fondu, roasted wild mushrooms
fontina, taleggio, thyme

Entrée

a choice of:

open blue cobia tacos
avocado crema, cabbage slaw,
crispy hominy, flour tortilla

merguez sausage sandwich
roasted pepper aioli, pickles, herbs
hoagie roll

peach salad
bitter greens, fennel, radish
sherry vinaigrette
almonds



Dessert

a choice of:

honey-roasted peaches
brown butter crumble
tres leches ice cream

mango tart tatin
rosemary-honey ice cream

chef de cuisine

dillion wolff

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