

15TH & VINE

KITCHEN AND BAR Brickell Restaurant

Week \$35 Dinner Menu

SMALL PLATES

BAKED BEETS

salt crusted beets, smoked sour cream, salmon row, dill

or

MISO SOUP

butternut squash, cream, young carrots, pumpkin seeds
add sea urchin 12

LARGE PLATES

BRAISED OXTAIL

vanilla cauliflower, crispy cabbage, roasted hazelnuts

or

BRANZINO

pan seared mediterranean sea bass, rainbow swiss chard, orange, fennel

or

PAPPERDELLE

artichokes, green asparagus, english peas, basil pesto

DESSERTS

KEY LIME PIE

graham cracker crust, fresh cream

or

GOAT CHEESE CAKE

phylo, quince jelly, rosemary, caramelized walnuts

18% service charge is added to the check for your convenience

consuming raw or undercooked eggs, meat, or seafood may increase your risk of food-borne illnesses

www.wmiamihotel.com facebook.com/wmiamihotel [Twitter.com/wmiamihotel](https://twitter.com/wmiamihotel) [Instagram@wmiamihotel](https://instagram.com/wmiamihotel)