



THE
RESTAURANT
A T T H E R A L E I G H

MIAMI SPICE

lunch menu \$23⁺⁺

————— **FIRST COURSE** —————

(choose one)

CRISPY BRUSSELS SPROUTS

bacon, white balsamic glazed

EL CUBANO EMPANADA

mustard aioli, pickled green apple, celery

COBIA CRUDO

toasted five spice, watermelon, coconut

————— **MAIN COURSE** —————

(choose one)

WAGYU BURGER

herb aioli, heirloom tomato

BLACKENED CHICKEN SANDWICH

smashed avocado, braised red cabbage

add truffle fries for \$3

WALDORF SALAD

braised endive, candied walnuts, lemon-yogurt dressing,
gorgonzola cheese

SEAFOOD ORECCHIETTE

rock shrimp, mussels, tomato sofrito, lemon bread crumbs

MUSHROOM TART

braised mushrooms, truffle, parmesan

————— **DESSERT** —————

(choose one)

STRAWBERRY CHEESECAKE

ICE CREAM COOKIE SANDWICHES

The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase the risk of foodborne illness.



THE
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MIAMI SPICE

dinner menu \$39⁺⁺

————— **FIRST COURSE** —————

(choose two per 2 people)

WAGYU & FOIE SLIDERS

pickled shallots, herb aioli

SHORT RIB EMPANADAS

cantimpalo sausage, tomato aioli

COBIA CRUDO

toasted five spice, watermelon, coconut

WALDORF SALAD

Braised endive, candied walnuts, lemon-yogurt dressing,
gorgonzola cheese

————— **MAIN COURSE** —————

(choose two per 2 people)

SLOW BRAISED SHORT RIBS

potato foam, crispy onions, truffle demi-glace

BRANZINO A LA PLANCHA

chimichurri, smoked paprika aioli

1/2 CHICKEN

mole poblano, smashed sweet potato, tomatillo pickles

BRAISED EGGPLANT

stewed heirloom tomatoes, herb ricotta, pine nuts

————— **ACCOMPANY** —————

(choose two per 2 people)

TRUFFLE FRIES

BRUSSELS SPROUTS

SHISHITO PEPPERS

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