

Big Easy

Winebar & Grill
Brickell City Center, Miami
by Ernie Els

Starters

Steamed Bay Mussels | Chorizo, Confit Tomato, Chili, White Wine and Grilled homemade Bread

Local Soft Shell Crab | Herb Soy & Lime Mayonnaise Dips

Blue Cheese Tart | Tomato Jam, Fresh Herb Salad

Homemade Buffalo Burrata | Heirloom Tomatoes, White Balsamic

Iced Tomato Soup | Spiced Yoghurt, Coriander Salsa

A taste of Miami

Fresh Stone Crabs | Traditional mustard sauce

Peekytoe Crab Cake | Avocado, Jalapeno, Lime-dip

Local Shellfish Bouillabaisse | Braised Fennel, Rouille

Lobster & Langoustine Duo | Ginger, Lemon and cracked Sea Salt

The Raw Bar

Carpaccio of Tuna | Rocket White Balsam & Grain Mustard

Wagyu Beef Tartar | Quail Egg, Rocket Pesto, Olive Caramel

Market Oysters | Mignonette, Grated Horseradish

Ceviche | Yellowtail, Octopus, Shrimp

Sashimi Trio | Hamachi, Tuna, Salmon

Big Easy Shellfish Platter | Daily Selection of Chef's Favorites

Salads

Shaved Asparagus & Pecorino | Hazelnuts, poached Duck Egg, Verjuis

Young Rocket Leafs | Warm Potato & Bacon Dressing

Baby Spinach & Leeks | Baked Langoustines

Fennel, Beets & Blood oranges | Citrus, Sherry & Hazelnuts

The Ocean

Smoked Wild Salmon Steak | Cabernet Sauce, Sweet corn Bacon Salsa,

Mozambique Tiger Prawns | Fresh Lime, Coriander

Pan Fried Sea Bass | Lemon Butter

Line-caught Florida Snapper | Peri-Peri Sauce

Cape Rock Lobster Risotto | Saffron & Shellfish Emulsion

From the Grill

organic, hormone free cuts:

Bone-in Sirloin

Tenderloin of Beef

Prime Ribeye

Veal Chop

Wagyu Flank Steak

Dry-Aged Tomahawk Chop

Florida Grass-fed Wagyu Filet

Wild Boar Chop

Springbok Loin

Ostrich Fillet

Rack of Lamb

Sauces

Choice of South African Piri-Piri, Argentinian Chimichurri, French Bordelaise, Wasabi Beef Jus, Madagascan Peppercorn

Individual Sides

Choice of Saut ed Mushrooms, Herbed Artichoke Hearts, Tempura Onion Rings, Creamed Kale, Jerusalem Artichokes, Pan Fried Brussel Sprouts

Grain Mustard Mashed Potatoes, Big Easy Home Fries, Crispy Bacon Baked Potato, Duck Fat Fries, Brown Butter Gnocchi

A Taste of South Africa or as we call it: 'Tidbits for the Table'

Grilled Boerewors | Assorted Mustards

Lamb Shank Bunny Chow | Spiced lamb stew in Portuguese Bread

Cape Malay Curried Chicken Bites | Coriander infused Yoghurt

Sosatie - Grilled Mini Skewers | Beef, Pork, Lamb & Chicken, Assorted Dips

Bobotie Spring Roll | Sweet Ground Beef Curry & Spice Chutney

Favorites

Braised Pork Belly | Lentils, Sweet Potato Puree

Spit Roasted Baby Chicken | Young Vegetables, Herbed Sour Cream

Angry Duck Curry | Herb Salsa, Coriander, Fragrant Rice

Goat Cheese Ravioli | Pine Nuts, Sage Butter & Shaved Parmesan

The Big Easy Burger | Wagyu, Prosciutto, Gruyere, Vidalia Onion Crisp, Big Easy Fries