

CHEF'S CHOICE - \$75

MENU

SELECT ONE ITEM FROM EACH OF THE THREE CATEGORIES

APPETIZERS

Bordeaux Salad

Roasted beets, peppers, apple, goat cheese, nuts, pesto-glaze

Greek Salad

Veg, feta, Kalamata olives

Burrata

Tomatoes, arugula, basil, pesto-glaze

Louisiana Baked Oysters

½ dozen, Remoulade sauce, parmesan, lemon zest

Truffle Cappuccino Soup

Champignon mushrooms

Lobster Bisque

Bergamot, dressed with cognac

Escargot Gratinée

Baked with herbs, garlic butter, mixed cheese

*Retro Shrimp Cocktail

Gently poached shrimp, comes with a classic cocktail sauce

*Skillet Octopus with Potatoes

Aioli, potatoes

*Oysters (half dozen)

Blue Point

*Beef Carpaccio

Parmesan aioli, yuzu truffle sauce, balsamic reduction

*Tuna Crudo

Chicken Mousse "Black Currant"

Chicken liver spread, black currants, topped with brandy

MAIN COURSE

Duck "Magre"

Duck Breast in honey and spices, sautéed spinach, apple and pear, mulberry sauce

*Lobster Fettucine

Bisque sauce

Ribeye Steak (12 oz)

Herbs and spices, veg, tomato-basil sauce

Chef's Burger

Toasted bun, juicy beef patty, provolone, caramelized onions, rocket

Mushroom Truffle Fettucine

Bunapi champignon mushrooms on black truffle sauce, parmesan chips

Branzino filet

Aioli, crispy carrot salad

Leg of Lamb

Sweet mustard, Provencal herbs and spices, veg

Skirt Steak (10 oz)

Herbs and spices, veg, tomato-basil sauce

Chilean Sea Bass

Cooked in cedar, veg, miso-glaze, soy foam

Fettucine Lamb Ragu

Slow-cooked lamb, Provencal herbs and spices

*Sicilian-Style Grilled Tuna Steaks

Grilled to perfection and topped with the flavors of sun-kissed Sicily.

DESSERTS

Creme Brûlée

Silky vanilla custard with caramelized sugar crust

Raspberry Ricotta Cheesecake

With whipped Cream

Halva Parfait

Frozen with whipped cream honey caramel, rum, walnut, topped with glazed chocolate

Chocolate Lava Cake

Rich outer layer, molten chocolate center, served with ice cream or whipped cream.

Marquis

Delicate dark chocolate mousse, topped with raspberry puree

Raspberry Mousse

Rich chocolate mousse with tart raspberry, silky and indulgent

*Consuming raw food or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. If you have any food allergies, please let us know.

www.artpriori.miami

ART PRIORI

RESTAURANT
MIAMI

a priori - something taken to be true without having to observe it
The human experience is centered around food a priori. We nourish ourselves,
bond with one another, and engage our fundamental senses at the table.
But we'd like to take that a step further. Let's infuse joy into food. Let's infuse
thoughtfulness. Let's infuse a sense of pride. Let's infuse art.
Art Priori was born to share these self-evident feelings with you through quality
ingredients, unexpected recipes, and creative presentation. We hope you enjoy this
beautiful part of the human experience as much as we do.
Bon appétit!