



faena

NEW YEAR'S EVE MENU

WEDNESDAY, DECEMBER 31

AMUSE BOUCHE

BLUEFIN TUNA TARTARE ^(G)

Osetra Caviar, Yuzu, Hoja Santa

FIRST COURSE

FOIE GRAS SALAD BOUQUET ^{(N) (L)}

Local Greens, Pomegranate Vinaigrette, Truffle Honey,
Labneh-Meyer Lemon Crema, Candied Almonds

SECOND COURSE

SCALLOP CARPACCIO ^(L)

Hokkaido Scallop, Yuzu Sake Gel,
Wagyu Bone Marrow Vinagrette, Umeboshi, Sorghum

THIRD COURSE

CHOICE OF

CHILEAN SEABASS ^{(G) (L)}

Koshihikari Rice, Black Truffle, Wild Mushroom,
Shishito Conserva, Aged Soy

OR

WAGYU AGED PRIME RIB ^(L)

Japanese Sweet Potato, Jerusalem Artichoke, Truffle Jus,
Osetra Caviar Crema

DESSERT

GOLDEN NASHI PEAR ^{(N) (L) (G)}

Coffee Cocoa Nib Cream, Manjari Soufflé Cake, Boysenberry Sorbet

ASSORTMENT OF CHOCOLATES AND MIGNARDISES

^(N) CONTAINS NUTS

^(G) CONTAINS GLUTEN

^(L) CONTAINS LACTOSE

^(V) VEGETARIAN

^(R) RAW

FAENA
MIAMI BEACH

APPLICABLE TAXES AND A 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SEVERAL MENU ITEMS MAY CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY AND GLUTEN. INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY.



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NEW YEAR'S EVE MENU

WEDNESDAY, DECEMBER 31

VEGAN

AMUSE BOUCHE

TOMATO TARTARE ^(G)

Nori Crisp, Avocado, Truffle Caviar

FIRST COURSE

SALAD BOUQUET ^(N)

Local Greens, Pomegranate Vinaigrette, Truffle Honey,
Tofu-Meyer Lemon Crema, Candied Almonds

SECOND COURSE

GRILLED WILD MUSHROOMS

Binchotan Grilled Wild Mushrooms,
White Truffle, Yuzu Sake Gel, Umeboshi, Sorghum, Tamari

THIRD COURSE

DAIKON ROOT

Aged Soy, Koshihikari Rice, Black Truffle, Wild
Mushrooms, Shishito Conserva

DESSERT

GUANAJA CHOCOLATE CRUNCH BAR

Hazelnut Panna Cotta, Boysenberry Sorbet

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