

EXPERIENCE OUR APÉRITIF TIME, SUNDAY TO THURSDAY, FROM 6:00 PM TO
7:30 PM, EXCLUSIVELY AT THE BAR.



MIAMI

APÉRITIF TIME

Bites

SOUS LE SOLEIL 20

A sun-kissed tasting of Mediterranean delights:

MINI GAZPACHO

MINI BEET TARTARE

MARINATED SWEET BELL PEPPERS

BEEF TARTARE *Sample Size*

PISSALADIÈRE *1 Piece*

L'APÉRITIF AU CAVIAR 30

Three delicate blinis served with 10g of premium caviar, paired with cream cheese and classic garnishes.

GF - GLUTEN FREE V - VEGAN N - NUTS S - SHELLFISH

*Eating raw or undercooked fish, shellfish or meat increases the risk of foodborne illness especially if you have certain medical conditions. Please alert your server to any food allergies before you order. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. A 20% Operations Charge is included. This is not a gratuity and helps support venue operations and service team compensation.

Claudie

MIAMI

APÉRITIF TIME

Cocktails

MAISON ROUGE 10

SMOKEY | HERBAL | TART

400 Conejos Mezcal, Génepy,
Aperol, Pastis, Lime

RIVIERA 75 10

REFRESHING | FIZZY | ELEGANT

Sipsmith Gin, Mandarin Sherbert,
Saffron, Bubbles

SOLEIL DE SAINT-TROPEZ 10

BRIGHT | CLASSIC | SOUR

Hennessy VS, Cointreau,
Maraschino, Lemon, Sugar

Wine & Champagne

SOMMELIER'S SELECTION 8

Red, Rosé, or White Wine

RENARD BARNIER NV 12

MOËT IMPERIAL NV 18.50

PERRIER JOUET BLASON ROSÉ NV 25