

# edwins too

## ***Amuse-Bouche***

### **Grilled Papaya Salad**

shaved cucumber, fennel, arugula, scallion, chili vinaigrette  
*Max Ferd. Richter, Mülheimer Sonnenlay "Zeppelin" Riesling, Mosel, DE 2019*

### **Florida Stone Crab**

traditional mustard sauce  
*Joseph Drouhin, Vaudon Chablis, Burgundy, FR 2019*

### **Tostones**

twice-fried green plantains, mojo, jicama salsa  
*Black Cottage, "Earth Series" Sauvignon Blanc, Marlborough, NZ 2020*

### **Pan-roasted Line-caught American Snapper**

stewed black beans, roasted pineapple, red pepper coulis  
*Maison Joseph Drouhin, Chorey-les-Beaune, Burgundy, FR 2018*

### **Churrasco Con Chimichurri**

grilled skirt steak, spring vegetables, peruvian rice  
*Mauricio Lorca, Estate Grown Malbec, Mendoza, AR 2017*

### **Cheese Empanada**

guava jelly  
*La Fleur Renaissance, Sauternes, Bordeaux, FR 2016*

### **Key Lime Pie**

bruleed meringue, macerated blackberries  
*Montaribaldi, Moscato d'Asti Righy, Piedmont, IT 2019*

## ***Mignardises***

*Seven Course Tasting Menu - \$95 + tax & gratuity*

*Optional Seven Course Wine Flight - Additional \$75*

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grilled skirt steak, spring vegetables, peruvian rice  
*Mauricio Lorca, Estate Grown Malbec, Mendoza, AR 2017*

### **Key Lime Pie**

bruleed meringue, macerated blackberries  
*Montaribaldi, Moscato d'Asti Righey, Piedmont, IT 2019*

## ***Mignardises***

*Five Course Tasting Menu - \$75 + tax & gratuity*

*Optional Five Course Wine Flight - Additional \$55*

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## *Amuse-Bouche*

### Grilled Papaya Salad

shaved cucumber, fennel, arugula, scallion, chili vinaigrette  
*Max Ferd. Richter, Mülheimer Sonnenlay "Zeppelin" Riesling, Mosel, DE 2019*

### Churrasco Con Chimichurri

grilled skirt steak, spring vegetables, peruvian rice  
*Mauricio Lorca, Estate Grown Malbec, Mendoza, AR 2017*

### Key Lime Pie

bruleed meringue, macerated blackberries  
*Montaribaldi, Moscato d'Asti Righey, Piedmont, IT 2019*

## *Mignardises*

*Three Course Tasting Menu - \$55 + tax & gratuity*

*Optional Three Course Wine Flight - Additional \$35*