

5 course menu // 95
wine pairing // 70 // reserve pairing 85

one
parmesan ice cream
tomato glass, peruvian avocado, shiso, seaweed salt

two
snapper sashimi
feta, labneh, cucumber, kaffir lime,
chili vinegar

three
trout
salsify, 'nduja 'floss',
puffed trout furikake, indian lime pickle

four
duck breast
grilled over pine cones, cured in sake lees,
banana, shio shiro

five
plum
plum wine yogurt, sake, tonka bean

7 course menu // 110
wine pairing // 85 // reserve pairing 95

one
parmesan ice cream
tomato glass, avocado, shiso, seaweed salt

two
snapper sashimi
feta, labneh, cucumber, kaffir lime,
chili vinegar

three
jamón serrano consommé
jonah crab shumai, saffron, yuzu, celery,
green apple

four
trout
salsify, 'nduja 'floss',
puffed trout furikake, indian lime pickle

five
artichoke chawanmushi
black walnut granola, spruce, confit garlic

six
duck breast
grilled over pine cones, cured in sake lees,
banana, shio shiro

seven
chocolate curd
rooibos tea, cherry marmalade, black sesame gelato,
shiso

ALTER

art basel/2017

full chef's experience // 165
wine pairing // 85 // 95

enhancements {substitution/supplement}

-
iranian osetra caviar service {1 oz/90}
toasted brioche, crème fraîche, shallot
eco-friendly & sustainably harvested

-
soft egg {10/20}
sea scallop espuma, truffle pearls, siberian caviar
-substitute iranian osetra caviar for {+15}

-
bread and beurre {8}
sumac & dill seed crust, umami butter
(limited quantity)

-
masami wagyu strip loin 'au poivre' {70/85}
cashew ghanouj,
african olive aigre-doux, yuzu kosho

-
chestnut agnolotti {22/34}
périgord black truffle,
sunflower bud, oxtail ragout

-
foie gras 'sweet potato pie' {14/23}
"pear-amel", amaretto, autumn leaves

-
crispy lobster {24/36}
tempura kataifi, persimmon and squash curry,
beads & pearls

18% gratuity automatically included

Alter // 223 NW 23rd Street // Miami, FL 33127
Chef Bradley Kilgore // Pastry Soraya Kilgore

Unicorn Blood - Dark Matter Coffee | Chicago, IL

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of medical conditions

(5 & 7 course vegan/vegetarian options always available)

champagne/sparkling

Gruet | Blanc de Blancs | Sauvage | New Mexico |
USA | NV | **15**

J. LaSalle | 'Preference' | Champagne | France | NV | **20**

Krug | Champagne | France | NV | **39**

reserve wines by the glass

white

Tablas Creek | Espirit de Tablas Blanc
| California | USA | 2003
26

E. Guigal |
Viognier | Condrieu | Rhône |
France | 2013
26

red

Lopez Heredia | Tempranillo |
Viña Tondonia | Rioja | Spain | 2005 |
28

Nicolas Jay | Pinot Noir |
Willamette Valley | Oregon | USA | 2014
28

sake/nihonshu

Oze No Yukidoke | Junmai |
Ryujin Shuzo Brewery | Gunma Prefecture |
Japan | **3 Oz. 13/60**

Enter.Sake | Hojonzo |
'Black Dot' | Sekiya Brewery Co. | Aichi |
Japan | **3 Oz. 13/40**

white

Möller | Riesling | Deutscher Qualitätswein |
Germany | 2016 | **11**

Bermejós | Diego Seco | Lanzarote |
Canary Islands | Spain | 2016 | **14**

Hidalgo | Palomino | 'Las 30 del Cuadrado' |
Vino de Albariza | Spain | 2014 | **10**

Lieu Dit | Chenin Blanc |
Santa Ynez Valley | USA | 2016 | **16**

rosé

Roca Altxerri | 'Camino' | Txakoli Rosé |
Hondurrabi Beltza | Spain | 2016 | **14**

red

Dancing Crow | Cabernet Sauvignon | Red Hills |
Lake County | California | USA | 2014 | **16**

Friedrich Becker | Pinot Noir | Qualitätswein | Pfalz |
Germany | 2013 |
16

Mont D'Almaz | Red Blend | Becharré |
Lebanon | 2011 |
17

Raúl Pérez | Mencia | 'Ultreia Saint Jacques' |
Bierzo | SP | 2015 | **18**

cocktails 14

old number seven jack daniel's whiskey, lillet,
blackberry, basil, maple, bitters

guavagatatikibitter absolut elyx vodka, guava,
orgeat, basil, tiki bitters

flor de jalisco vida mezcal, altos reposado tequila,
strawberry jam, pineapple, hell fire bitters

que sera, sera old forester bourbon, dolin blanc,
becherovka, amaretto, peach bitters

draft beers 8

concrete beach pilsner, miami, fl

wakefield 'el jefe' hefeweizen, miami, fl

wakefield 'hops for teacher ipa' miami, fl