

# Havana

B E A C H

## HEMINGWAY DAY

PRIX-FIXE MENU

Tuesday, July 21, 2026

*[Please select one dish from each course.]*

### First Course

(Spain)

#### *Chimichurri Oysters*

Boursin, chimichurri, tobiko, paprika reduction

*Pairing: Dibon Cava Brut Rosé*

(Key West)

#### *Conch Chowder*

charred tomato stock, Gulf shrimp

& conch, herb crostini

*Pairing: Sunny Bunch cocktail*

(Italy)

#### *Truffle-Kissed Burrata*

sun-dried tomato pistou, truffle mascarpone,

capicola, macadamia, cranberries

*Pairing: Pieropan Soave*

### Second Course

(Morocco)

#### *Skin-On Red Snapper*

mint & parsley salad, matbucha, tahini mousse

*Pairing: Bonny Doon "Vin Gris de Cigare"*

(Montana)

#### *Pepper-Crusted New York Strip (12 oz)*

black garlic bourbon sauce, mascarpone herb

mashed potatoes, candied heirloom carrots,

tobacco onions

*Pairing: Rye Old Fashioned*

(Cuba)

#### *Clam & Shrimp Enchilado*

rich and tangy sofrito, olives, mojo rice, fried garlic

*Pairing: Cigar City Guayabera*

### Third Course

(Spain)

#### *Ube Basque Cheesecake*

raspberry compote, fried mint

*Pairing: Poniente Oloroso*

(Key West)

#### *Key Lime Pie*

macadamia crust, strawberry nectar,

toasted caraway seeds

*Pairing: Hemingway Daiquiri*

(Paris)

#### *White Chocolate Crème Brûlée*

sour cherry conserve, Chantilly cream

*Pairing: Dom Caudron*

*Demi-Sec Champagne*

**\$95\* per person**

*\*Price includes non-alcoholic beverages and paired alcoholic beverages listed on the menu; additional alcoholic beverages may be purchased a la carte; taxes and gratuity not included.*

*Menu subject to change based on product availability.*