

THE BENT FORK MIAMI

local lamb tartar - 16

Sunchoke chips, smoked shitake, cooled beet, charred goat cheese, parsley aoli

Swank, Michael Borek, Hani

robata scallops – 16

pork belly, poached fuji pear, crispy sage, butternut dashi

florida fresh meat co

confit heirloom tomato – 14

local goat cheese, beet and ginger juice, eggplant crisp

Swank, Michael Borek, Hani

raw local triggerfish – 14

sweet potato puree, pomelo, pickled jicama, miso ginger salt

black radish salad – 12

radish, shaved brussels, asparagus, herbs, toasted citrus vinaigrette

swank

seafood sausage – 14

pork crème, roasted pearl onion, mustard greens, pink peppercorn

florida fresh meat co, swank

local marrow – 18

beef tongue, mocha, persimmon glaze, parsley

florida fresh meat co

roasted duck – 18

foie, fermented scallions, confit baby carrots

swank, lake meadow natural

seared local fish – pa

skin, scallion oil, Sunchoke puree, local greens

swank

cheese plate – 12

bourbon chocolate cake – 12

chef's tasting menu – 75

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