WEDNESDAY, FEBRUARY 14, 4PM-9PM

SMOKE & DOUGH

SMOKE & DOUGH CLASSICS MENU Five-course tasting menu

WELCOME DRINK - SANGRIA

SMOKED CROQUETA DOUBLE SMOKED HAM, HOUSE SMOKED GOUDA, LIME WEDGES (ALMOND SPARKLING WINE)

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PASTRAMI TEQUEÑOS HOUSE CURED AND SMOKED PASTRAMI, WHITE CHEESE, GARLIC AIOLI (WAKEFIELD STRAWBERRY BLOND ALE)

SAUSAGE CROSTINI

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BRISKET BEEF CHEDDAR SAUSAGE, CHIMICHURRI, BUFFALO SMOKED MOZZARELLA (THREE BY WADE ROSE)

SMOKEHOUSE FOR TWO cafecito rubbed brisket, pulled pork, baked

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BEANS, TRUFFLE BACON MAC & CHEESE, CREAMY SLAW, CORNBREAD (CASA SILVA S38 CABERNET SAUGVIGNON)

SMOKED FLAN CREAMY FLAN BAKED IN SMOKER

(PORTO WINE, CHOCOLATE GANACHE RIM)

\$99 PER COUPLE ADD ALCOHOL PAIRING + 49 PER PERSON

ITALIAN SMOKEHOUSE CHEF'S MENU

FIVE-COURSE TASTING MENU

WELCOME DRINK - SANGRIA

SMOKED BURRATA RAVIOLI cold smoked burrata, harry's fresh housemade egg-pasta dough, pistachio pesto, freshly grated parmigiano reggiano (three by wade rose)

ARRANCINI

ITALIAN RISOTTO, SMOKED PRIME BRISKET, HOUSE SMOKED BUFFALO MOZZARELLA (LOST CITY MOTHER'S MILK STOUT)

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SMOKED BRISKET LASAGNA

FRESH EGG PASTA DOUGH, CHOPPED SMOKED PRIME ANGUS BEEF BRISKET, PARMIGIANO BÉCHAMEL SAUCE, HOUSE BASIL + ROASTED GARLIC TOMATO SAUCE, RICOTTA, FONTINA, MOZZARELLA. HERB TOAST. (CASA SILVA S38 CABERNET SAUGVIGNON)



BOMBOLONI

SWEET DOUGH FILLED WITH NUTELLA (ALMOND SPARKLING WINE)

SMOKED AFFOGATO

HOMEMADE SMOKED VANILLA ICE CREAM, ESPRESSO (PORTO WINE, CHOCOLATE GANACHE RIM)

> \$125 PER COUPLE ADD ALCOHOL PAIRING + 49 PER PERSON

FOR RESERVATIONS VISIT OUR WEBSITE, WWW.SMOKEANDDOUGH.COM OR CALL US AT 786-362-5698



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. - SERVICE CHARGE (20%) ADDED TO EVERY CHECK