



BOULUDSUD
MÉDITERRANÉE



PRIVATE DINING
EXECUTIVE CHEF CLARK BOWEN

JW Marriott Marquis Miami | Hotel Beaux Arts Miami
255 Biscayne Boulevard Way, Miami, FL 33131
bouludsud.com/miami



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PRIVATE DINING

Boulud Sud is Chef Daniel Boulud’s vibrant Mediterranean-inspired restaurant featuring flavors that travel the entire Mediterranean region from the shores of Southern France to the coast of North Africa and beyond. There is an emphasis on fish and an abundance of vegetables, as well as regional spices and seasonings. We cater breakfast, lunch, dinner and cocktail receptions, with flexible seating arrangements: private wine rooms, boardroom-style meetings, round table dinners, high-top cocktail receptions and full restaurant buy-outs. Our full wine list is available for your event and special wines and beers can always be arranged with our sommelier.

Boulud Sud’s Special Events Department will collaborate with guests to create customized experiences suited to all private dining needs.

PLEASE CONTACT:
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MALLORCA

Our Mallorca Room located on our private second floor is the perfect setting for both social & corporate events.

Available for:

- Seated Breakfast, Lunch or Dinner: 60 Guests
- Standing Reception: 120 Guests

MALLORCA LOUNGE

Our Mallorca Pre-function Lounge provides a private location on our second floor for social or corporate cocktail receptions.

Available for:

- Standing Reception: 80 Guests
- Standing Reception including Mallorca Room: 120 guests

SANTORINI

The Santorini Room features a Downtown Miami view with board-room style seating. This room is privately located on the second floor with sliding panels that close completely to separate from the Pre-function area.

Available for:

- Seated Breakfast, Lunch or Dinner: 12 Guests

SALON-DE-PROVENCE

Guests have the option of this private setting on the first floor of the restaurant for both social & corporate events.

Available for:

- Seated Lunch or Dinner: 50 Guests
- Standing Reception: 50 Guests

OUTSIDE VERANDA

Guests have the option of this private setting on the first floor patio outside of the restaurant for both social & corporate events.

Available for:

- Seated Lunch or Dinner: 25 Guests
- Standing Reception: 50 Guests

MAIN DINING ROOM

Our Main Dining Room offers two beautiful rooms and a vibrant bar & lounge space. Limited seating arrangements can be accommodated. Food and beverage minimum will apply.

Available for:

- Seated Breakfast, Lunch or Dinner: 140 Guests
- Standing Reception: 200 Guests



CONTINENTAL BUFFET

\$26 PER PERSON

Continental Breakfast Includes:

ASSORTMENT OF VIENNOISERIE

Croissants, Scones, Brioche

MORNING PARFAIT

Granola, Mixed Berries, Yogurt

Beverage Station Includes:

REGULAR COFFEE

DECAFFEINATED COFFEE

ORGANIC TEA SELECTION

JUICES

BOTTLED WATER

MILK



PLATED MENU

\$35 PER PERSON

Plated Breakfast Includes:

ASSORTMENT OF VIENNOISERIE

Croissants, Scones, Brioche

Choice of Two Entrées:

FRENCH TOAST

Seasonal Fruit Compote, Crème Fraîche

OMELETTE

Ham, Gruyère Cheese, Petite Salad,
Country Potatoes

SCRAMBLED EGGS

Petite Salad, Country Potatoes

STEAK AND EGGS

Catalan Grilled Skirt Steak, Sunny Side Up Egg,
Petite Salad, Country Potatoes



*** Menu is Subject to Seasonal Market Changes ***

Non-alcoholic beverages included/Esspresso drinks charged on consumption



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DELUXE LUNCH MENU

Choice of Three Selections Per Course
\$65 PER PERSON

APPETIZERS**ANDALUSIAN GAZPACHO**

Cucumber, Watermelon, Croutons

SALADE TROPÉZIENNE

Frisée, Arugula, Avocado, Grapefruit

SPAGHETTI POMODORO

Tomato Ragu, Parmesan, Basil

BURRATINA

Heirloom Tomato, Pesto, Focaccia

CLASSIC GREEK SALAD

Cucumber, Tomato, Olive, Feta Cheese, Red Onion

SHRIMP AL AJILLO

Florida Shrimp, Spanish Chili, Garlic, Focaccia

MAIN COURSES**RIGATONI ALLA CARBONARA***

Pancetta, Snow Peas, Black Pepper

OCTOPUS À LA PLANCHA

Arugula, Marcona Almond, Jerez Vinegar

SEARED MEDITERRANEAN BRANZINO

Apricot, Freekeh, Tarator

CHICKEN PAILLARD

Arugula & Tomato, Parmesan,
Lemon Vinaigrette

GRILLED SKIRT STEAK

Braised Carrots, Yogurt & Lemon, Chermoula

TUNA STEAK

Ratatouille, Chickpea Pannelle, Basil

DESSERTS**SORBET / ICE CREAM**

Chef's Assortment of the Day

DESSERT DU JOUR

Chef's Featured Dessert Selection of the Day

ASSIETTE DE FROMAGES

Fruit Chutney, Walnut & Raisin Bread

CLASSIC LUNCH MENU

Choice of Two Selections Per Course
\$45 PER PERSON

APPETIZERS**ANDALUSIAN GAZPACHO**

Cucumber, Watermelon,
Croutons

SALADE TROPÉZIENNE

Frisée, Arugula, Avocado, Grapefruit

CLASSIC GREEK SALAD

Cucumber, Tomato, Olive,
Feta Cheese, Red Onion

SPAGHETTI POMODORO

Tomato Ragu, Parmesan, Basil

MAIN COURSES**RIGATONI ALLA CARBONARA**

Pancetta, Snow Peas, Black
Pepper

GRILLED SWORDFISH

Ratatouille, Chickpea
Pannelle, Basil

CHICKEN PAILLARD

Arugula & Tomato, Parmesan,
Lemon Vinaigrette

GRILLED SKIRT STEAK

Braised Carrots, Yogurt & Lemon,
Chermoula

DESSERTS**SORBET / ICE CREAM**

Chef's Assortment of the Day

DESSERT DU JOUR

Chef's Featured Dessert Selection of the Day

ASSIETTE DE FROMAGES

Fruit Chutney, Walnut & Raisin Bread

*** Menu is Subject to Seasonal Market Changes **
Non-alcoholic beverages included/Espresso drinks charged on consumption*



FAMILY STYLE LUNCH MENU
(CHOICE OF THREE SELECTIONS PER COURSE)
\$55 PER PERSON

FAMILY STYLE DIPS FOR THE TABLE
Hummus, Babaganoush, and Whipped Ricotta

APPETIZERS

To Share

SHORTRIB BARBAJUANS

Swiss Chard, Cracked Pepper, Parmesan

LAMB FLATBREAD

Eggplant, Pine Nuts, Labneh

SHRIMP AL AJILLO

Florida Shrimp, Spanish Chili, Garlic, Focaccia

HORIATIKI CLASSIC GREEK SALAD

Cucumber, Olive, Feta Cheese, Red Onion

ENTREE

To Share

CHICKEN PAILLARD

Arugula & Tomato, Parmesan, Lemon Vinaigrette

SWORDFISH

Ratatouille, Chickpea Panelle, Basil

RIGATONI ALLA CARBONARA

Pancetta, Snow Peas, Black Pepper

GRILLED SKIRT STEAK

Braised Carrots, Yogurt & Lemon, Chermoula

HERB FALAFEL

LEBANESE KALE "FATTOUSH"

Harissa Hummus, Pita Chips, Toasted Pistachio

SEARED MEDITERRANEAN BRANZINO

Freekeh, Apricot, Artichoke

DESSERTS

To Share

MARASCHINO CHOCOLATE FONDANT

Cherry Sauce, Cacao Bean Crumble,
Fior di Latte Ice Cream

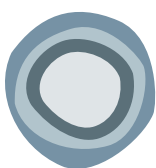
RICOTTA LOKUMA

Turkish Doughnuts, Pistachio, Roasted
Nectarine, Halva Ice Cream

PANNA COTTA

Limonada Mousse, Almond Biscuit,
Strawberry & Lychee Sorbet

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DELUXE DINNER MENU

\$110 PER PERSON

FAMILY STYLE DIPS FOR THE TABLE

Hummus, Babaganoush, and Whipped Ricotta

CHOICE OF THREE SELECTIONS PER COURSE

(CHOICE OF TWO FOR MID-COURSE)

APPETIZERS**ANDALUSIAN GAZPACHO**

Cucumber, Watermelon, Croûtons

SALADE TROPÉZIENNE

Frisée, Fennel, Avocado, Grapefruit

BURRATINA

Heirloom Tomato, Arugula Pesto, Focaccia

TUNISIAN BEEF TARTARE

Harissa, Baby Gem Lettuce, Socca Chips

OCTOPUS À LA PLANCHA

Arugula, Marcona Almond, Jerez Vinegar

SHRIMP AL AJILLO

Florida Shrimp, Spanish Chili, Garlic, Focaccia

SECOND COURSE**RIGATONI ALLA CARBONARA**

Pancetta, Snow Peas, Black Pepper

LINGUINI

Shrimp, Sardinian Bottarga, Sepia

THIRD COURSE**GRILLED TUNA**

Ratatouille, Chickpea Panelle, Basil

HARISSA-SPICED LAMB

Eggplant, M'Hamsa Couscous, Tzatziki

SEARED MEDITERRANEAN BRANZINO

Apricot, Freekeh, Tarator

GRILLED SKIRT STEAK

Braised Carrots, Yogurt & Lemon, Chermoula

SUMMER CHICKEN TAGINE

Couscous, Zucchini, Cherry Tomato Confit

DESSERTS**COFFEE & CHOCOLATE CUBE**

Black Cardamom Crèmeux, Praline Feuilletine, Baklava Ice Cream

MANGO CARDAMON

Yogurt Meringue, Mango Sorbet, Cardamom Gelato

SICILIAN CASSATA

Torta Caprese, Ricotta Mousse, Pistachio Gelato

STRAWBERRY PANNACOTTA

Sheep Cheese Pannacotta, Strawberry Lychee Sorbet, Limonada Espuma Mousseet

ASSORTED CHEESE PLATE

Fruit Compote, Walnut Cranberry Toast

MARASCHINO CHOCOLATE FONDANT

Cherry Sauce, Cacao Bean Crumble, Fior di Latte Ice Cream

SEASONAL SIDES

\$10 per side

ROASTED ASPARAGUS · ORGANIC "FARROTTO" · RATATOUILLE · PATATAS BRAVAS · BROCCOLI RABE · FRENCH FRIES*** Menu is Subject to Seasonal Market Changes ****Non-alcoholic beverages included/Espresso drinks charged on consumption***BOULUDSUD**
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CLASSIC DINNER MENU

\$95 PER PERSON

FAMILY STYLE DIPS FOR THE TABLE

Hummus, Babaganoush, and Whipped Ricotta

CHOICE OF THREE SELECTIONS PER COURSE**APPETIZERS****ANDALUSIAN GAZPACHO**

Cucumber, Watermelon, Jerez Vinegar

SALADE TROPÉZIENNE

Frisée, Arugula, Avocado, Grapefruit

BURRATINA

Heirloom Tomato, Arugula Pesto, Focaccia

LINGUINI

Shrimp, Sardinian Bottarga, Sepia

SHRIMP AL AJILLO

Florida Shrimp, Spanish Chili, Garlic, Focaccia

MAIN COURSES**RIGATONI ALLA CARBONARA**

Pancetta, Snow Peas, Black Pepper

SEARED MEDITERRANEAN BRANZINO

Apricot, Freekeh, Tarator

TUNA STEAK

Ratatouille, Chickpea Panelle, Basil

SUMMER CHICKEN TAGINE

Couscous, Zucchini, Cherry Tomato Confit

GRILLED SKIRT STEAK

Braised Carrots, Yogurt & Lemon, Chermoula

SLOW-BAKED SALMON

Gnocchi Verde, Oyster Mushroom, Za'atar Nage

SEASONAL SIDES

\$10 per side

ROASTED ASPARAGUS · ORGANIC "FARROTTO" · RATATOUILLE · PATATAS BRAVAS · BROCCOLI RABE · FRENCH FRIES

DESSERTS**COFFEE & CHOCOLATE CUBE**

Black Cardamom Crèmeux, Praline Feuilletine, Baklava Ice Cream

SICILIAN CASSATA

Torta Caprese, Ricotta Mousse, Pistachio Gelato

ASSORTED CHEESE PLATE

Fruit Compote, Walnut Cranberry Toast

MANGO CARDAMON

Yogurt Meringue, Mango Sorbet, Cardamom Gelato

STRAWBERRY PANNACOTTA

Sheep Cheese Pannacotta, Strawberry Lychee Sorbet, Limonada Espuma Mousseet

RICOTTA LOKUMA

Turkish Doughnuts, Pistachio, Roasted Nectarine, Halva Ice Cream

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STANDARD DINNER MENU

\$85 PER PERSON

CHOICE OF TWO SELECTIONS PER COURSE

APPETIZERS

ANDALUSIAN GAZPACHO

Cucumber, Watermelon, Croûtons

SALADE TROPÉZIENNE

Frisée, Arugula, Avocado, Grapefruit

CLASSIC GREEK SALAD

Cucumber, Tomato, Olive, Feta Cheese, Red Onion

OCTOPUS À LA PLANCHA

Arugula, Marcona Almond, Jerez Vinegar

MAIN COURSES

SPAGHETTI POMODORO

Tomato Ragu, Parmesan, Basil

TUNA STEAK

Ratatouille, Chickpea Pannelle, Basil

SUMMER CHICKEN TAGINE

Couscous, Zucchini, Cherry Tomato Confit

GRILLED SKIRT STEAK

Braised Carrots, Yogurt & Lemon, Chermoula

SEASONAL SIDES

\$10 per side

ROASTED ASPARAGUS · ORGANIC "FARROTTO" · RATATOUILLE · PATATAS BRAVAS · BROCCOLI RABE · FRENCH FRIES

DESSERTS

ASSORTED CHEESE PLATE

Fruit Compote, Walnut Raisin Toast

MARASCHINO CHOCOLATE FONDANT

Cherry Sauce, Cacao Bean Crumble, Fior di Latte Ice Cream

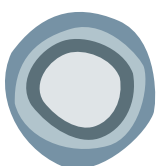
MANGO CARDAMON

Yogurt Meringue, Mango Sorbet, Cardamom Gelato

RICOTTA LOKUMA

Turkish Doughnuts, Pistachio, Roasted Nectarine, Halva Ice Cream

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DELUXE FAMILY-STYLE DINNER MENU

\$115 PER PERSON ALL DISHES SERVED TO SHARE

FAMILY STYLE DIPS FOR THE TABLE
Hummus, Babaganoush, and Whipped Ricotta

HOUSEMADE "TARAMASALATA"
Smoked Cod Roe, Dill Potato Chips

CHARCUTERIE BOARD
Selection of Cured Meats and Pâté

FIRST COURSE

BURRATINA
Heirloom Tomato, Arugula Pesto, Focaccia

OCTOPUS À LA PLANCHA
Arugula, Marcona Almond, Jerez Vinegar

TUNISIAN BEEF TARTARE
Harissa, Baby Gem Lettuce, Socca Chips

SECOND COURSE

RIGATONI ALLA CARBONARA
Pancetta, Snow Peas, Black Pepper

LINGUINI
Shrimp, Sardinian Bottarga, Sepia

MAIN COURSE

SUMMER CHICKEN TAGINE
Couscous, Zucchini, Cherry Tomato Confit

SLOW-BAKED SALMON
Gnocchi Verde, Oyster Mushroom,
Za'atar Nage

GRILLED LAMB CHOPS
Confit Tomato, Garlic, Thyme

TUNA STEAK
Ratatouille, Chickpea Panelle, Basil

SEASONAL SIDES

ROASTED ASPARAGUS · PATATAS BRAVAS · ORGANIC "FARROTTO" · SUN FRESH FARM SALAD

DESSERTS

MANGO CARDAMON
Yogurt Meringue, Mango Sorbet, Cardamom Gelato

MARASCHINO CHOCOLATE FONDANT
Cherry Sauce, Cacao Bean Crumble,
Fior di Latte Ice Cream

STRAWBERRY PANNACOTTA
Sheep Cheese Pannacotta, Strawberry
Lychee Sorbet, Limonada Espuma Mousse

RICOTTA LOKUMA
Turkish Doughnuts, Pistachio,
Roasted Nectarine, alva Ice Cream

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FAMILY STYLE DINNER MENU
 \$85 PER PERSON ALL DISHES SERVED TO SHARE

FAMILY STYLE DIPS FOR THE TABLE
 Hummus, Babaganoush, and Whipped Ricotta

FIRST COURSE

RIGATONI ALLA CARBONARA
 Pancetta, Snow Peas, Black Pepper

LAMB FLATBREAD
 Eggplant, Pine Nuts, Labneh

BURRATINA
 Heirloom Tomato, Pesto, Focaccia

MAIN COURSE

LAMB CHOP
 Tzatziki, Lemon, Parsley, Garlic

GRILLED SKIRT STEAK
 Braised Carrots, Yogurt & Lemon,
 Chermoula

SEARED MEDITERRANEAN BRANZINO
 Apricot, Freekeh, Tarator

SEASONAL SIDES

ROASTED ASPARAGUS · ORGANIC "FARROTTO" · RATATOUILLE

DESSERT

MANGO CARDAMON
 Yogurt Meringue, Mango Sorbet, Cardamom Gelato

SICILIAN CASSATA
 Torta Caprese, Ricotta Mousse,
 Pistachio Gelato

STRAWBERRY PANNACOTTA
 Sheep Cheese Pannacotta, Strawberry Lychee Sorbet,
 Limonada Espuma Mousse

COFFEE & CHOCOLATE CUBE
 Black Cardamom Crèmeux, Praline Feuilletine,
 Baklava Ice Cream

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RECEPTIONS

Boulud Sud offers both private and semi-private spaces for corporate and social receptions. Whether you prefer the lively atmosphere of our main Bar and Lounge or the more personal setting in our private second floor space, Boulud Sud offers vibrant coastal cuisine and sophisticated service sure to impress any guests.

PASSED CANAPÉS

Per Person per Hour

ONE HOUR

4 Passed Canapés \$15
6 Passed Canapés \$18
8 Passed Canapés \$21

TWO HOURS

4 Passed Canapés \$25
6 Passed Canapés \$30
8 Passed Canapés \$32

CHOICE OF CANAPÉS

COLD

CRISPY PARMESAN BASKET

Goat Cheese, Chervil, Pine Nuts

ROASTED BEETS

Candied Walnuts, Goat Cheese

SMOKED SALMON ROULADE

Crème Fraîche, Pumpernickel Toast, Capers

FOIE GRAS MOUSSE

Candied Walnuts, Grapes, Shaved Radishes

SPANISH TORTILLA

Potato & Onion Tart, Chorizo, Piquillo Vinaigrette

CIGARS

Lamb, Ras El Hanout, Apricot

HOT

CRISPY ARANCINI

Seasonal Inspiration

SHORTRIB BARBAJUANS

Swiss Chard, Black Pepper, Parmesan

SAVORY PANELLA

Chickpea Croquettes, Piquillo Coulis

HERB FALAFEL

Mint Yogurt

BACALAO CROQUETTAS

Piquillo Pepper Sauce

ROCK SHRIMP TEMPURA

Spicy Sauce Rémoulade

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BUFFET

Per Person per Hour

RAW BAR, \$35 per hour

FRESH SEAFOOD DISPLAY

Artisanal Selection of East and West Coast Oysters
Chilled Poached Shrimp
Ceviche
Tuna Tartare
Daniel Boulud's Smoked Salmon

MEZZE STATION, \$20 per hour

FAMILY STYLE DIPS

Babaganoush, Spicy Moroccan Hummus,
Tzatziki, Muhammara, Whipped Ricotta

Served with Fresh Baked Pita, Lavash,
and Marinated Olives

SLIDER STATION, \$30 per hour

DBGB FRENCHIE BURGER SLIDERS

Crispy Pork Belly, Raclette Cheese, Caramelized Onions

PORTOBELLO MUSHROOM SLIDERS

Tomato Compote, Goat Cheese, Arugula

HAND-CUT FRENCH FRIES

Rosemary, Garlic, Parmesan

CARVING STATION, \$40 per hour

ONE HOUR CHEF-MANNED STATION

Featuring Choice of
ROASTED PORK LOIN
BEEF TENDERLOIN
LEG OF LAMB

DESSERT STATION, \$15 per hour

MADELEINES

Fresh Baked French Cookies

BAKLAVA

Walnuts, Honey

LOUKOUM

Turkish Delight

CITRUS PISTACHIO TARTS

BONBONS

House-Made Chocolate Treats

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OPEN BAR STAND-UP RECEPTION

Per Person per Hour

CLASSIC BRANDS

One Hour \$26
 Two Hours \$37
 Three Hours \$48
 Four Hours \$59

DELUXE BRANDS

One Hour \$37
 Two Hours \$55
 Three Hours \$72
 Four Hours \$85

CLASSIC BAR BRANDS

Sobieski Vodka, Pinnacle Gin, Don Q Silver Rum, Arandas Tequila,
 Old Parr Scotch Whiskey, Jim Beam Bourbon, Selected Beers & House Wines

DELUXE BAR BRANDS

Ketel One Vodka, Hendrick’s Gin, Afrohead 7yr Rum, Patrón Tequila,
 Johnnie Walker Black Label Scotch Whiskey, Maker’s Mark Bourbon, Selected Beers
 Red, White and Sparkling Wines

BEER & WINE

Per Person per Hour

One Hour \$21
 Two Hours \$32
 Three Hours \$38
 Four Hours \$49

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**** Our Full Wine List is Available upon Request ****

SPARKLING

François Montand, Blanc de Blancs, Jura, France	NV	45
Jean Baptiste « Adam » 'Rosé, Brut, Crémant d'Alsace, France	NV	65
Raventós i Blanc, Conca del Riu Anoia L'Hereu, Spain, Brut	NV	75
Billecart-Salmon, Brut Reserve, Champagne	NV	105
Lanson Rosé, Reims, Brut, Champagne	NV	110
Veuve Clicquot, Rosé, Reims, Brut, Champagne	NV	185

WHITE

Domaine Cambos Cuvée Jean d'Auvergne Côtes de Gascogne	2016	45
Giocato, Pinot Grigio, Primorska, Slovenia	2016	48
Licia, Albariño, Rias Baixas, Spain	2015	50
Au Bon Climate « Cuveé Daniel » Chardonnay, Santa Barbara, California	2015	55
Dogpoint Vineyards, Sauvignon Blanc, Marlborough, New Zealand	2016	55
Pascal Janiver, Chenin Blanc, Jasnières, Loire Valley, France	2015	60
C.H. Berres, Riesling Spätlese Ürziger Würzgarten	2002	62
Domaine du Pré Semelé, Sancerre, Loire Valley, France	2016	68
Chappellet, Chenin Blanc, Napa Valley, California	2016	75
Hatzidakis Assyrtiko Santorini Greece	2015	82
Domaine Costal, Chardonnay, Premier Cru, Chablis, France	2015	105
Château Montelena, Chardonnay, Napa Valley, California	2013	120

ROSÉ

Massaya, Rosé, Bekaa Valley, Lebanon	2016	40
Mas de la Dame, Rosé, les Baux de Provence, France	2016	50
Terrebrune, Rosé, Bandol, France	2016	80

RED

Mommessin, "Côte du Py", Morgon, Beaujolais, France	2015	50
Domaine Bousquet, Malbec, Mendoza, Argentina	2013	56
Isole e Olena, Chianti Classico, Tuscany, Italy	2014	65
Trigpoint, Cabernet Sauvignon, Alexander Valley, California	2014	68
Brooks, Pinot Noir, Willamette Valley, Oregon	2015	70
Jean-Jacques Girard, Savigny-les-Beaune		
Les Rouvettes, 1er Cru, Burgundy France	2015	75
Banfi, "Aska", Bolgheri, Tuscany	2013	80
Domaine Monier Perréol, Saint-Joseph, Rhone France	2014	90
Remelluri, Rioja, Reserva, Spain	2010	99
Vine Cliff Cabernet Sauvignon, Oakville, California	2012	100
Heitz, Cabernet Sauvignon, Napa Valley, California	2012	130
Château Belgrave, Cabernet Sauvignon Blend, Haut-Médoc, Bordeaux, France	2010	145

*(While we do strive for accuracy, at times vintages may change.)
All Prices are Subject to a 22% Service Charge and Applicable Sales Taxes*

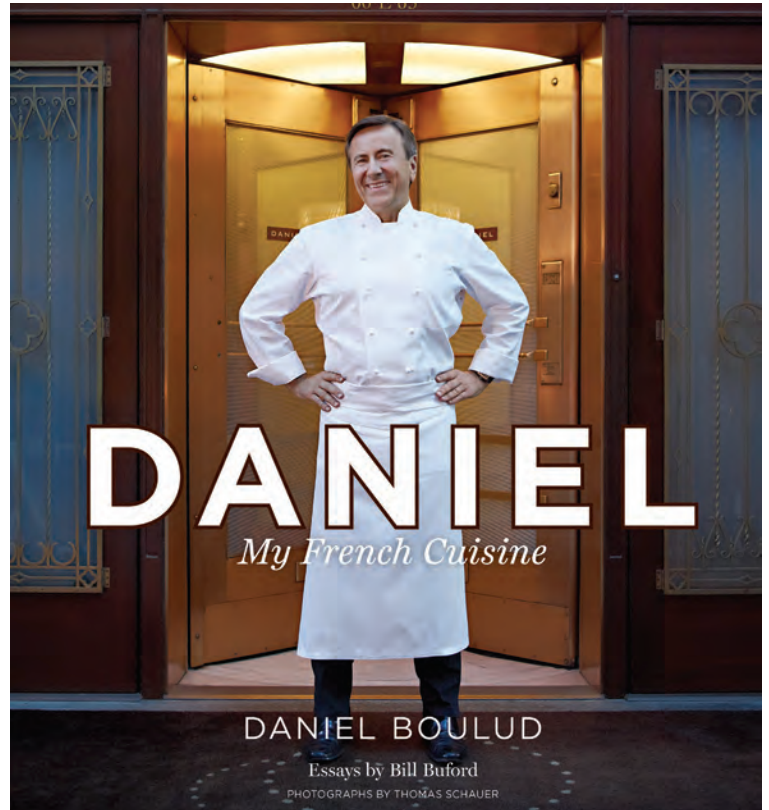




**CHEF'S SELECTION OF MACARONS, BON BONS,
or BAKLAVA**

(SELECTION OF 3 PIECES)

One Week Advance Order Required



**SIGNATURE CHEF DANIEL BOULUD
BOOK**

(INQUIRE FROM OUR LIST)

Two Week Advance Order Required



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