

Security operations will be coordinated closely with hotel management, and emergency services as needed. In the event of an emergency, trained security personnel will assist with crowd management, emergency response, and evacuation procedures. All security operations are overseen by the Director of Security, who is responsible for operational oversight, policy compliance, and coordination with local authorities and emergency responders when required.

8. Parking & Valet Operations

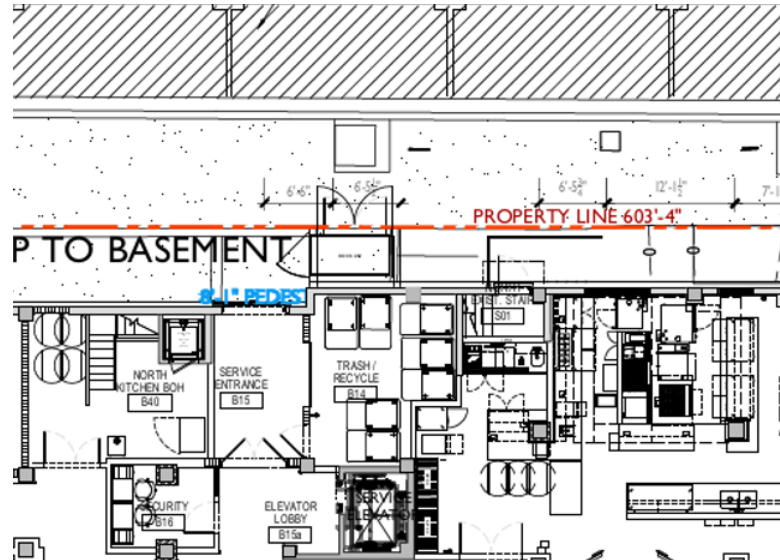
Valet parking operations will be managed by a third party valet operator and will operate from two designated curbside zones located directly in front of the main hotel entrance on Collins Avenue and at the secondary hotel entrance on 17th Street. Both valet locations are clearly designated, and staffed continuously during all hotel operating hours.

Valet operations are structured to ensure efficient vehicle circulation and to prevent congestion along sidewalks and adjacent public rights-of-way. Trained valet personnel actively manage curbside flow, guest arrivals and departures and pedestrian safety. Text-to-retrieve technology is utilized to streamline vehicle request and retrieval, reduce wait times and minimize curbside queuing.

Valet staffing levels are adjusted based on hotel occupancy, peak arrival periods and special events to ensure orderly operations and minimal impact on surrounding streets and sidewalks.

9. Deliveries, Collections & Waste Management

All deliveries, collections and waste management activities for Delano Miami Beach are coordinated through the service entrance shown on the plans below, located on 17th Street. This service access point is fully separated from guest-facing areas, and leads to the airconditioned trash room, service entrance and service elevator.



Inbound deliveries are scheduled during daytime hours and are limited to designated areas to minimize neighborhood impact. All loading and unloading activities occur within the loading area on 17th Street, preventing disruption to vehicular and pedestrian traffic.

Waste and recycling materials are stored in enclosed, ventilated back-of-house areas within the service zone and are collected daily by licensed vendors. Trash handling and removal procedures are designed to maintain cleanliness, control odors and ensure compliance with City sanitation standards. These operational measures support efficient hotel operations while preserving the surrounding neighborhood's safety, accessibility and quality of life.

10. Entertainment & Sound Management

The Delano Miami Beach employs comprehensive sound management protocols designed to ensure that all entertainment programming is conducted responsibly, remains compatible with surrounding neighborhoods and complies fully with City of Miami Beach regulations and Conditional Use Permit requirements. Amplified entertainment programming is proposed both indoors and outdoors in designated areas of the hotel during specified hours of operation, utilizing professionally engineered sound systems designed to enhance the guest experience without generating sound spillover beyond the property boundaries. The sound systems shall be

professionally calibrated and positioned to direct audio inward towards guest activities and away from neighboring properties.

All amplified entertainment shall be managed to prevent excessive bass, and any nuisance to hotel guests and neighbors. Sound levels shall be locked to a maximum decibel level, which only hotel management shall have access to. In the event sound levels exceed permitted thresholds, immediate corrective action is taken to reduce the volume.

All entertainment and music programming, both indoor and outdoor, will operate strictly within the hours and volume levels permitted by City of Miami Beach regulations and any conditions imposed through the Conditional Use Permit. These measures ensure that the hotel's entertainment offerings are delivered in a controlled, responsible manner that prioritizes guest enjoyment while protecting neighborhood quality of life.

11. Staffing Levels

The project's operational staffing plan has been developed to ensure adequate personnel coverage across all functional areas of the property. Staffing will include dedicated culinary, service and back-of-house teams for the on-site food and beverage venues, supported by trained bar and beverage personnel. Wellness operations will be staffed by licensed spa therapists, certified wellness practitioners and qualified movement instructors overseeing scheduled programming. Pool and beach operations will maintain appropriate staffing levels to support guest services, safety oversight and effective monitoring during all hours of operation. Security staffing will be deployed throughout the property to manage access control, crowd management and incident response. Engineering and facilities personnel will provide continuous building systems oversight, preventive maintenance and emergency response capability. Housekeeping and room attendant staffing will be maintained to ensure cleanliness, sanitation and room readiness standards are met. Front desk, concierge and guest services teams will be staffed to manage guest arrivals, departures and on-site service coordination. Final staffing counts by department will be confirmed prior to opening and adjusted as necessary to align with occupancy levels and operational demand.

Staffing Table Summary (Estimated) - Total (370)

Department / Function	Roles Included	Estimated Headcount
Food & Beverage Operations	Culinary teams, service staff, back-of-house support Bartenders, barbacks, beverage support staff	182
Wellness & Spa	Licensed spa therapists, wellness practitioners	10
Pool & Beach Operations	Attendants, service staff, safety oversight personnel	32
Security	Security officers, access control personnel	18
Engineering & Facilities	Engineers, maintenance technicians	15
Housekeeping	Housekeepers, room attendants, supervisors	44
Guest Services	Front desk agents, concierge, guest relations staff	31
Membership Club	Membership Relations	8
Commercial	Sales Marketing Revenue	12
Admin + Gen	HR, Finance, Purchasing Executive Office	18

Hours for General Hotel Operations

- **Front Desk, Concierge & Guest Services:** 24 hours daily
- **Security:** 24 hours daily
- **Engineering & Facilities:** Continuous coverage with 24-hour on-call emergency response
- **Housekeeping:** Daily service, scheduled based on occupancy and operational demand

Exhibit A: CUP Matrix

Venue	Location	Concept	Occupancy	Seating	Hours of Operation for Entertainment	Music and Entertainment
ROSE BAR AND LOUNGE						
Rose Bar and Lounge	East of the lobby	The iconic lobby bar and lounge, serving cocktails and light fare.	93	32	5:00 p.m. to 2:00 a.m.	Background music and curated DJ programming.
GIGI						
Signature Restaurant (indoors and covered terrace)	Ground Floor	Gigi Rigolatto is located on the ground floor of the hotel and serves as the primary all-day dining venue.	236	109	Standard: Sunday–Thursday, 7:00 am – 11:00pm; Friday and Saturday, 7:00am – 12:00 am Potential extended hours: 12:00 AM – 2:00AM	Live entertainment such as acoustic performances, Mediterranean jazz and curated DJ programming.
Outdoor Dining and Tiered Terrace	Ground Floor	Same as above.	134	126	Standard: Sunday–Thursday, 7:00 AM – 11:00 PM; Friday and Saturday, 7:00 AM – 12:00 AM Potential extended hours: 12:00 AM – 2:00AM (Outdoor bar counter to close at 12:00am)	Same as above, but only ambient music after 12:00AM.
Pool Service	Ground Floor	Gigi also oversees food and beverage service to the hotel's pool.	258	187	10:00 AM – Sunset	Background music, live entertainment, acoustic or recorded, and curated DJ programming.
Gigi Bellini	Ground Floor	A dedicated Bellini Bar offering Bellinis, spritzes and Italian fare.	108	55	Daily, 7:00 AM – 12:00 AM Potential extended hours: 12:00 AM – 2:00AM (Outdoor bar counter to close at 12:00am)	Background music, live entertainment, acoustic or recorded, and curated DJ programming, but only ambient music after 12:00AM.
MIMI						
Restaurant (indoors)	Fourth Floor	Mimi Kakushi is located on the fourth floor of the hotel and offers a refined dining experience inspired by early 20th-century Osaka.	106	100	Standard: Sunday–Thursday, 11:00 AM – 11:00 PM; Friday and Saturday, 11:00 AM – 12:00 AM Potential extended hours: 12:00 AM – 2:00AM	Live entertainment such as jazz ensembles, playlists, and curated DJ programming.
Outdoor Dining	Fourth Floor	Same as above	81	62	Same as above.	Same as above, but only ambient music after 12:00AM.
Pool Service	Fourth Floor	Mimi also oversees food and beverage service to the hotel's fourth floor pool.	71	42	10:00 AM – Sunset	Same as above during operating hours.

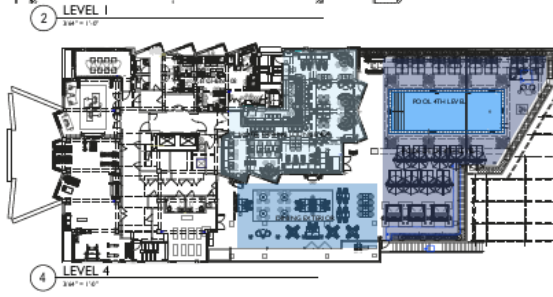


Exhibit B: Gigi Sample Menu – A.M.

Gigi Breakfast Menu

GIGI'S BY MORNING

Breakfast at The Delano

A Celebration Of Mediterranean & Miami Brilliance, Blending Coastal Freshness with Modern American Artistry,
A Radiant Spread Of Seasonality, Artisanal Influence, Healthy Delicacies to start your day

COASTAL AWAKENING

Tropical Fruit 21

Local & International Fruits & Berries

Organic Oatmeal 19

Blueberries, Coconut Shavings, Cinamon Sugar

Caramelized Pineapple Parfait 18

Greek yogurt, pistachio Granola crumble, orange blossom honey, berries

Lox & Caviar Toast 37

Oscetra Caviar, Cottage Cheese, Radish, Pickled Red Onions, Dill, Soft Boiled Egg, Toasted Focaccia

SUNRISE SOCIAL AT GIGIS

"A Continental spread arrives at the table uniquely crafted for sharing"

Exotic Fruits | Delicate Patisserie | Greek Yogurt, Fig Compote,

Burrata with Truffle Honey & Pistachio Crumble

Freshly Squeezed Orange Juice | Italian Coffee or Tea, To Complete the Morning Ritual

\$38pp + Tax & Gratuity

DELANO BREAKFAST CLASSICS

Breakfast Plate 32

Three Cage-Free Eggs Any Style, Blistered Tomatoes, Rosemary Potatoes, Country Toast.
Choice Of: Apple Smoked Bacon, Fennel Chicken Sausage, Artisan Beef Sausage.

Create Your Own Omelet 34

Ham, Bacon, Tomato, Bell Pepper, Mushrooms, Spinach, Zuchinni, Cheddar, Swiss, Gruyere, Feta
Rosemary Potatoes, Blistered Tomato

Traditional Eggs Benedict 30

Prosciutto, English Muffin, Blistered Tomato, Hollandaise Sauce, Truffle Asparagus Ribbons.
Add: Smoked Salmon 12 | Jumbo Lump Crab 14 | 10gr Kaluga Caviar 44

THE EGG COLLECTION

Croissant Benedict 37

Avocado, Poached Eggs, Rocket Parmesan Salad, Hollandaise, Shaved Truffle

Uova All'amatriciana 34

Poached Eggs With San Marzano Tomatoes, Guanciale, Chili, Pecorino, Basil

Middle Eastern Sunrise 32

Soft Eggs, Whipped Labneh, Roasted Eggplant, Za'atar, Calabrian Oil, Warm Pita.

Butcher And the Egg 47

Eggs Your Way, Rosemary Potato, Béarnaise, Asparagus, Blistered Tomato
Choice Of: Lamb Chops, Angus Beef Filet

Egg White Omelet 31

Porcini Mushroom, Ricotta Cheese, Sundried Tomatoes

Caponata 32

Roasted Eggplant, Tomato, Bell Pepper, Olive Oil, *Basil, Toasted Sourdough.*

Add: Stracciatella or Poached Egg

Burrata Pizza 32

Tomato Sauce, Oregano, Basil, Parmigiano Reggiano, Burrata Cheese (V, D, G) Sf

11.2.2025

Exhibit B (continued): Gigi Sample Menu – P.M.

Antipasti

PARMIGIANO REGGIANO E ACETO BALSAMICO	26	24
<i>36 month aged parmigiano Reggiano, extra old balsamic vinegar (V, D)</i>		
BURRATA E POMODORI	32	30
<i>Burrata cheese, roasted datterino, basil pesto (V, D, N)</i>		
POLIPO E PATATE	38	36
<i>Warm thin sliced octopus, purple potato, taggiasca olives, sundried tomato, basil leaves (SF)</i>		
WAGYU CECINA	56	cannot source currently
ARANCINI AL TARTUFO	32	29
<i>Truffle and mushroom arancini, whipped ricotta (G, D, E, SF)</i>		
MELANZANE ALLA PARMIGIANA	26	26
<i>Baked eggplant parmigiana (D, G, V)</i>		
VITELLO TONNATO	36	36
<i>Thinly sliced veal, tuna sauce, fried capers, celery salad (D, SF, E)</i>		
CALAMARI FRITTI	26	28
<i>Fried Patagonian calamari, lemon mayo (D, G, E, SF)</i>		

Pizza

BURRATA	36	34
<i>Tomato sauce, oregano, basil, parmigiano Reggiano, burrata cheese (V, D, G)</i>		
TARTUFO	70	46
<i>Parmigiano Reggiano, truffle straciatella, fresh chives, seasonal black truffle (F, G, SF)</i>		

Caviars

OSCIETRA 50/100 G	240 / 50gr
<i>50gr: 245 100gr: 485</i>	
ROYAL BELUGA 50/100 G	480 / 50gr
<i>50gr: 750 100gr: 1500</i>	
OYSTER 6 PCS - 92	38
<i>(M)</i>	

Insalate

RIVIERA	38	36
<i>Ventresca, baby lettuce, green beans, baby potato, soft boiled eggs, taggiasca olives, cantabrian anchovies, parmigiano Reggiano dressing</i>		
POMODORI DELLA NONNA	26	26
<i>Seasonal tomatoes, basil leaves</i>		
CARCIOFI E PARMIGIANO REGGIANO	44	32
<i>Violet baby artichokes, parmigiano Reggiano, balsamic dressing</i>		
FAGIOLINI VERDI	32	34
<i>Green beans, pecorino cheese, pistachio</i>		
CAPRESE 500G	94	85 trying to source this size but its difficult
<i>Buffalo treccia, candy tomatoes, oregano</i>		

Crudi

ORATA	32	34
<i>Sea bream carpaccio, lemon, basil (D, SF)</i>		
RICCIOLA	48	36
<i>Yellowtail carpaccio, grapefruit dressing, fresh thyme, espelette chilli (SF)</i>		
GAMBERO ROSSO	52	46
<i>Red Macara prawns carpaccio, lemon oil, espelette chilli (S, SF)</i>		
TONNO ROSSO	42	38
<i>Bluefin tuna tartar, avocado, basil (SF)</i>		
CARPACCIO DI OTORO	94	86
<i>Otoro tuna carpaccio, lemon oil, espelette chilli (SF)</i>		
CARPACCIO DI FASSONA	44	38
<i>Fassona beef carpaccio, grana Padano, rocket leaves (D)</i>		

Pastas & Risotti

RIGATONI ARRABBIATA	36	36
<i>Rigatoni pasta, spicy tomato, parmigiano Reggiano (V, D, G)</i>		
GNOCCHI AL TARTUFO	64	48
<i>Potato gnocchi, sage, seasonal truffle (D, G, SF)</i>		
PACCHERI AL RAGOUT	48	42
<i>Mezze paccheri pasta, beef ragout (D, G)</i>		
LINGUINE ALLE VONGOLE	68	54
<i>Linguine pasta, clams, garlic, parsley (D, G, S)</i>		
BAVETTE AGLI SCAMPI	60	60
<i>Bavette pasta, citrus, langoustine tartar, pistachio (D, S, G, N)</i>		
SPAGHETTONI LIMONE E CAVIALE	140	132
<i>Spaghetti pasta, sorrento lemon, 30g kaluga caviar (D, SF, G)</i>		
RISOTTO POMODORO E BURRATA	40	35
<i>Acquerello rice, datterino tomato straciatella cheese, confit tomato, fresh basil (V, D)</i>		

All prices are in USD, inclusive of 9% VAT and 24% service charge

Pesci

FILETTO DI ROMBO	98	82
<i>Seared wild turbot fillet, rocket pesto, almond (D, SF, N)</i>		
TONNO SCOTTATO	80	72
<i>Seared bluefin tuna tagliata, olives dressing, soar onion, balsamic (SF)</i>		
SOGLIOLA AL CAPPERI	148	127
<i>800g round sole, capers, lemon, butter (D, G, SF)</i>		
POLIPO ALLA GRIGLIA	80	68
<i>Grilled octopus, sorrento lemon mayo (SF, E)</i>		
GAMBERI PROVENZALE	90	76
<i>Grilled king prawns, provencale sauce (SF, D, S)</i>		
CATCH OF THE DAY		mp
<i>Upon availability (SF)</i>		

Carne

GALLETTO AL LIMONE	60	48
<i>Oven baked baby chicken, capers, lemon jus (D)</i>		
COTOLETTA ALLA MILANESE	168	140
<i>Veal escalope, sage, rocket, datterino tomatoes (G, E)</i>		
COSTOLETTE DI AGNELLO	78	72
<i>Grilled lamb chops, eggplant tapenade, olives jus (D)</i>		
TAGLIATA DI FILETTO	92	78
<i>Black angus tenderloin, salsa verde, rosemary jus (G, SF, E, D)</i>		
WAGYU TOMAHAWK	472	280
<i>Charcoal grilled 1.7kg Wagyu Tomahawk (sharing)</i>		
	36oz	

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness, particularly for individuals with certain medical conditions. Several menu items may contain common allergens, including peanuts, tree nuts, fish, shellfish, eggs, milk, soy, and gluten. Please ensure guests are encouraged to notify their server of any food allergies.

There is a risk associated with consuming raw oysters. Individuals may be at greater risk of certain illness and are encouraged to consume oysters fully cooked. If guests are aware of their personal risk, they should consult a physician.

Exhibit C: Mimi Sample Menu

DELANO HOTELS – MIMI KAKUSHI LUNCH - DINNER MENUS

DELANO - MIMI KAKUSHI MENU

SALADS

Assorted Seaweed, Nashi Pear, Macadamia, Gomadare (GF) (V) (N) \$19
Spinach, Spicy Black Sesame Sauce, Lotus, Garlic Chips (V) \$17
Iceberg Lettuce, Amazu Cucumber, Crispy Kombu, Wafu Sauce (V) \$16

COLD STARTERS

Caviar 50g, Osetra \$290
King Crab, Avocado, Tobiko, Yuzu Miso Mayo (S) \$80
Tuna Tartare, Caviar, Yuzu, Avocado, Nori Bread \$95
Smashed, Hamachi, Yuzu, Guacamole, Garlic Yuzu Soy (N) \$28
Tuna Tataki, Charred Onion, Lime Wafu \$32
Wagyu Beef Tataki, Yuzu Daikon, Fresh Truffle & Truffle Ponzu (S) \$28

SMALL DISHES

Fresh Chili, Shichimi Pepper, Chili Sauce (V) \$5
Steamed Edemame, Malton Sea Salt 38 (V, GF) \$10
Grilled Edamame, Spicy Kombu Sauce (V) \$12
White Kimchi, Daikon, Green Beans (V) \$11
Miso Glazed Eggplant, Sweet Potato (V, GF) \$22
Crispy Fried Squid, Japanese Curry Dip (S) \$21
Bone Marrow Beef Tartare, Fried Buns \$35
Sliced Avocado, Goma dressing and furikake \$12

TEMPURA

Tiger Prawns, Ginger Tentsuyu, Citrus Salt (S) \$27
Rock Shrimp Popcorn, Red Yuzu Kosho Dip (S) \$24
Assorted Vegetables, Ginger Tentsuyu (V) \$21

GYOZAS

Wagyu, Foie Gras, Truffle Soy Butter \$32
Black Cod & Tiger Prawns, Citrus Miso (S) \$28
Assorted Vegetables, Chili Sour Dashi (V) \$19

SOUPS & RICE

Truffle Miso Shiru, Mizuna, Spring Onion (V) \$12
Gohan Rice, Seasonal Mushrooms, Shiso, Fresh Truffle \$21 (small bowl)
Steamed Rice (V) \$7

Exhibit C: (continued) Mimi Sample Menu

DELANO HOTELS – MIMI KAKUSHI LUNCH - DINNER MENUS

DELANO - MIMI KAKUSHI MENU

KUSHI

Hokkaido Scallop, Mentaiko, Lime Soy Butter (S) \$26
Sweet Soy Chicken Thigh, Shichimi, Spring Onion \$19
Yakiniku Wagyu Beef, Chipotle Soy Glaze, Chive \$28

SEAFOOD

Miso Black Cod, Citrus Miso Sauce (GF) \$52
Baked Lobster, Miso Butter, Gari (S) \$105
King Crab Leg, Ponzu Butter, Red Kosho Dip (S) \$105

MEAT

Spicy Umeboshi Glazed Baby Chicken \$44
Grilled Lamb Chops, Sweet Soy Glaze \$55
Grilled Beef Tenderloin, Chipotle Soy Glaze \$58
Braised Short Ribs, Soy & Koji Sauce \$85
Wagyu Beef Striploin, Chipotle Soy Glaze \$110
Wagyu Tomahawk, Seaweed Butter, Pickles \$250

VEGETABLES & RICE

Grilled Asparagus, Lime Wafu, Sesame \$17
Japanese Sweet Corn, Chili Ponzu Butter, Shiso (V) \$16
Baby Potato, Ume Butter, Shiro Dashi Espuma (V) \$17
Maitake Mushroom, Creamy Truffle Soy (V) \$19

NIGIRI – 2PCS | SASHIMI – 3PCS

Akami / Tuna \$17
Chutoro / Semi Fatty Tuna \$26
Otoro / Fatty Tuna \$36
Sake / Salmon \$16
Sake Toro / Salmon Belly \$18
Hiramasa / King Fish \$17
Botan Ebi / Jumbo Sweet Shrimp (S) \$24
Unagi / Fresh Water Eel \$17
Tai / Japanese Red Sea Bream \$18
Hotate / Hokkaido Scallop (S) \$21
Taraba / King Crab (S) \$32
Anago / Salt-Water Eel \$21
Ikura / Salmon Roe 30g \$18
Uni / Sea Urchin (S) 30g \$36
Hon Wasabi / Fresh Wasabi Root \$21

Exhibit C: (continued) Mimi Sample Menu

DELANO HOTELS – MIMI KAKUSHI LUNCH - DINNER MENUS

DELANO - MIMI KAKUSHI MENU

GEISHA

Geisha Chefs Selection of Sashimi 18 pcs (S) \$120

Geisha Chefs Selection of Ngiri 9 pcs (S) \$105

MAKIROLLS

Salmon, Avocado, Mamenori, Ume Miso \$21

Unagi, Foie Gra, Mustard Miso Sauce \$28

Spicy Tuna, Ninniku Miso, Crispy Nori \$25

Prawn Tempura, Shiro Dashi Espuma (S) \$22

Toro, Caviar, Yuzu Daikon, Yukari \$54

King Crab, Wasabi Mayo, Yuzu Crystal (S) \$36

Spicy Salmon, Asparagus, Spicy Yuzu Miso \$22

Yasai Mamenori, Assorted Vegetables (V) \$20

DESSERTS

Calpico Granita, Mango Parfait, Milk Crumble \$17

Hokkaido Cheesecake, Yuzu Pineapple Granita \$18

Raspberry Pavlova, Lychee Sorbet \$17

Rose Jelly (GF) Chocolate Mi-Cuit, Coconut Ice Cream (N) \$18

Tokoroten, Mango & Coconut Mochi (V) (N) \$17

Mochi Selection 3 Pieces \$16

Ispahan Custard Pickled Lychee, Raspberry \$16

Sorbet & Ice Cream 3 Scoops (GF) \$15

Sweet Geisha Selection (N) \$60

Sweet Geisha Gousei (N) \$100

(V) Suitable for vegetarians - (N) Nuts - (S) Shellfish (A) ~ Alcohol - (GF) Gluten-free

Menu Disclaimer

Applicable taxes and a 20% service charge will be added to all checks.

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Exhibit D: Rose Bar and Lounge Menu

ROSE BAR MENU

ROSE BAR MIAMI

CAVIAR EXPERIENCE

Warm Blinis, Whipped Crème Fraîche, Finely Chopped Chives

Kaluga 225

Large | Firm | Rich Brown | Hazelnut | 50gr

Classic Osetra 235

Medium | Firm, Smooth | Toasty Brown | Bold | Nutty | Buttery | Juicy | 50gr

Osetra Royal 450

Large | Firm, Silky | Bronze | Dark | Black | Shimmering | Gold | Butter | Nutty | 50gr

MENU

Oysters & Caviar 46

East Coast Oysters, Champagne Vinegar Pearls, Shallot Essence, Tellicherry Pepper, Caviar, Micro Dill, Lemon Oil

Comté Gougère With Truffle 32

Aged Comté Cheese, Pâte À Choux, Black Truffle Cream, Truffle Oil, Micro Thyme

Roast Beef Club Sandwich, Foie Gras & Truffle 42

Prime Roasted Beef, Foie Gras Torchon, Black Truffle Shavings, Brioche Toast, Wild Arugula

Mini Lobster Roll 38

Maine Lobster, Buttered Brioche Roll, Spicy Yuzu Mayonnaise, Spring Onion, Chives, Celery Leaf

Burrata, Fig & Pistachio 32

Imported Burrata, Fig Compote, Crushed Pistachio, Basil Oil, Extra Virgin Olive Oil, Basil, Grilled Crostini

Rose Bar Beef Tartare 37

Hand-Cut Prime Beef, Quail Egg Yolk, Dijon Mustard, Capers, Shallots, Ostrea Caviar, Sea Salt, Parsley, House Chips

Crispy Rock Shrimp 34

Crispy Rock Shrimp, Citrus Togarashi Mayonnaise, Lemon Zest, Micro Cilantro

Crab & Avocado Pizzetta 39

Jumbo Lump Crab, Hass Avocado, Pizzetta Dough, Lemon Oil