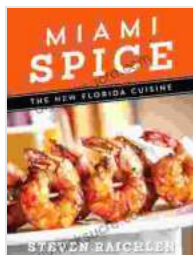


Miami Spice: The New Florida Cuisine



Miami Spice: The New Florida Cuisine by Steven Raichlen

★★★★☆ 4.6 out of 5

Language : English
File size : 1409 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Lending : Enabled
Print length : 500 pages



Miami Spice is a month-long culinary event that showcases the best of Florida's cuisine. Participating restaurants offer three-course prix fixe menus at a discounted price, making it a great opportunity to try some of the best food that the state has to offer.

The event was created in 2001 by the Greater Miami Convention & Visitors Bureau as a way to promote tourism during the slow summer months. It has since become one of the most popular culinary events in the country, with over 250 restaurants participating in 2022.

Miami Spice menus typically feature a variety of dishes, from classic Florida fare like stone crabs and shrimp cocktail to more modern dishes like ceviche and sushi. There are also plenty of options for vegetarians and vegans.

Prices for Miami Spice menus vary depending on the restaurant, but they typically range from \$39 to \$59 per person. This is a great value, considering that many of the participating restaurants are among the best in the state.

If you're looking for a way to experience the best of Florida's cuisine, Miami Spice is the perfect event for you. With over 250 participating restaurants to choose from, you're sure to find something to your taste.

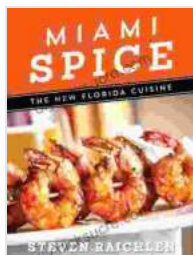
Here are a few tips for making the most of Miami Spice:

- Make reservations early. Miami Spice is a popular event, so it's important to book your table in advance.
- Be prepared to try new things. Miami Spice menus are a great way to explore new dishes and flavors.
- Don't be afraid to ask questions. If you're not sure about something on the menu, don't be afraid to ask your server for help.
- Enjoy the experience. Miami Spice is a great way to experience the best of Florida's cuisine.

Some of the participating restaurants include:

- Joe's Stone Crab
- Zuma
- Hakkasan
- Yardbird Southern Table & Bar
- The Bazaar by José Andrés

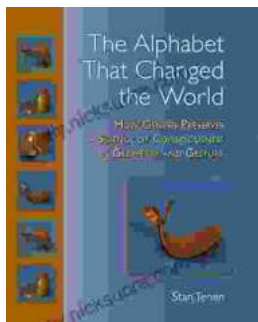
For more information on Miami Spice, visit the official website at <https://www.miamiandbeaches.com/offers/miami-spice-month>.



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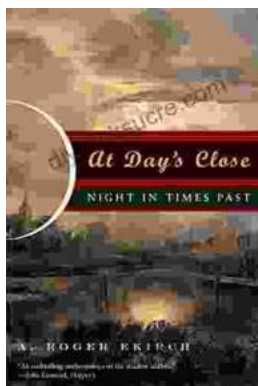
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