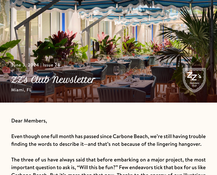


ZZ's Club Newsletter

Miami, FL

Dear Members,

Even though one full month has passed since Carbone Beach, we're still having trouble finding the words to describe it– and that's not because of the lingering hangover.

The three of us have always said that before embarking on a major project, the most important question to ask is, "Will this be fun?" Few endeavors tick that box for us like Carbone Beach. But it's more than that now. Thanks to the energy of our illustrious community and the creativity of our team, together we have created the preeminent event of F1 weekend. Now it's time to get to work on going even bigger in 2025. By now, you should know that we'll accept nothing less.

Without further ado, here's what's on at our beloved club this June, as we dive into the summer of '24.

Warmly,
Jeff, Mario, and Rich

FROM THE KITCHEN

Kurobuta Pork

Known as the Wagyu of pork, Kurobuta is the highly revered Berkshire breed that is prized for its exquisite texture, incredible juiciness, and subtly sweet flavor. Originating in England over two centuries years ago, this heritage pig is a favorite of the emperor of Japan. The term "Kurobuta" itself is Japanese for "black pig."

At ZZ's, the team couldn't be more excited to present its beloved pork chop tonkatsu with an extraordinary cut of Kurobuta. Japanese breadcrumbs make for a crispy interior that gives way to the tenderest meat within. In the Japanese tradition, the chop is accompanied by our house-made tonkatsu sauce and a little mountain of spring slaw.

For those who want to enjoy that irresistible fried tonkatsu in a different context, we're also celebrating it in our pork sando. The sandwich features a Japanese milk bun, spicy mustard, and pickled cucumbers.

FROM THE BAR

NBA Finals Cocktails

The NBA Finals are quickly approaching, which means it's time to watch the drama unfold over cocktails at ZZ's. Head of Bars Nathan McCarley-O'Neill has devised two special drinks in honor of the last two teams standing: "The Dirk" and "The Ward ZZ." You can easily make them at home by following the recipes below.

The Ward ZZ is Nathan's modern, fun, and fresh interpretation of Boston's most iconic cocktail, The Ward 8, which dates all the way back to the Gilded Age. Typically, the Ward 8 features some combination of bourbon, grenadine, and citrus juice. The Ward ZZ honors the template while incorporating Cocchi Di Torino Vermouth, cherry liquor, and cane sugar. In true Boston fashion, it's garnished with a maraschino cherry.

For The Dirk, we honor one of the most transformative figures in the history of the Dallas Mavericks: Dirk Nowitzki. His unwavering loyalty to the team and relentless pursuit of excellence culminated in leading the franchise to its first and only championship in 2011, solidifying his legendary status. The drink features Patron Reposado, pineapple, passionfruit, and a good pour of Champagne to keep things light and effervescent during the June swelter.

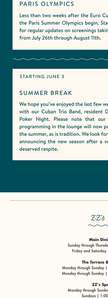
CARBONE BEACH Recap

For four sold-out evenings, the most interesting and influential people in the world flocked to our Magic City supper club on the sand –while everyone outside the tent watched to find out which icons would take the stage this year. Suffice to say that the reveal did not disappoint, as these photos make clear.

Thanks to the energy and support of our illustrious community and the tireless work of our team, we have created the preeminent event of F1 weekend. Soon we'll get to work on going even bigger in 2025.

MEET THE TEAM

Louis Martinez



Nearly every time we visit our club, there's something new and extraordinary to try before it's gone. Given how many members have raved to us about the evolution of the specials program, we feel inspired to introduce you to chef Mario Aguirre's right hand man: Executive Sous Chef Louis Martinez.

Louis plays an essential role in developing incredible dishes in collaboration with Mario, often with rare ingredients that are only in season for a very short window annually. Keeping the creativity flowing consistently is no small feat. But Louis, a graduate of Le Cordon Bleu, certainly has the experience for it, having cooked at such acclaimed restaurants as Atoboy in New York and HiDalon and CARBONE Miami here in our city.

June Calendar

JUNE 6

NBA FINALS

What could be better than watching the NBA Finals in the comfort of your second home, ZZ's Club. If interested in booking the space for a private viewing party, please get in touch with Jana Herman at Jana@MajorFood.com. She'll be delighted to make arrangements for your group.

JUNE 14 - JULY 14

UEFA EURO 2024

The year's biggest month of soccer—The UEFA Euro 2024 – kicks off on June 14th. Join us for the first match of the Group Stage, as Germany takes on Scotland. We'll be screening afternoon matches all throughout the tournament, which culminates with the final on July 14th.

JULY 26 - AUGUST 11

PARIS OLYMPICS

Less than two weeks after the Euro Cup ends, the Paris Summer Olympics begin. Stay tuned for regular updates on screenings taking place from July 26th through August 11th.

STARTING JUNE 3

SUMMER BREAK

We hope you've enjoyed the last few weekends with our Cuban Trio Band, resident DJs, and Poker Night. Please note that our regular programming in the lounge will now pause for the summer, as is tradition. We look forward to announcing the new season after a very well deserved respite.