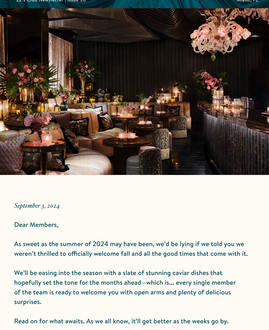


September 3, 2024

Dear Members,

As sweet as the summer of 2024 may have been, we'd be lying if we told you we weren't thrilled to officially welcome fall and all the good times that come with it.

We'll be easing into the season with a slate of stunning caviar dishes that hopefully set the tone for the months ahead—which is... every single member of the team is ready to welcome you with open arms and plenty of delicious surprises.

Read on for what awaits. As we all know, it'll get better as the weeks go by.

So settle in and have yourself a martini.

We'll see you soon.

Jeff, Mario, and Rich

"Autumn... the year's last, loveliest smile."
—*William Cullen Bryant*

FROM THE KITCHEN

Caviar

ZZ's Club is proud to be collaborating with Petrossian, perhaps the most storied caviar house in the world. Beginning this month, we are presenting three different classes of their caviar: Golden Ossetra Special Reserve, Kaluga Royal, and Imperial Osietra. Each one, as you can imagine, is increasingly more sublime.

Members will find a ZZ's-style caviar service with such accouterments as Crispy Rice, Milk Bread Toast, and soft Jidori eggs. The team at the sushi bar has outdone themselves as well, with a handroll of Kaluga Royal Caviar, Kagoshima Filet Tartare, and house-made Miso Mustard.

FROM THE BAR

Lychee Martini

No one seems to agree on the precise origins of the Lychee Martini, a drink that we believe should never go out of style. That is, if you know how to make it. As far as we can tell, the cocktail arrived in the United States from Japan around 1984. The drink laid low until the 90s, and then exploded. From Nobu to Jean Georges, almost every establishment was serving guests this exotic libation that had captured the zeitgeist...until the 2000s came along and drinkers wanted the classics, not fusion.

The story of the Lychee Martini comes full circle at ZZ's Club. Ours is a drier interpretation that can be enjoyed with vodka or gin as the base. Gin offers freshness and citrus notes, while the choice of vodka delivers all-out smoothness. In both cases, we add a lychee mix of milk punch, a botanical tea for tannins and structure, and a lychee liqueur. The key, at the end of the day, is to deliver that irresistible sweetness while keeping the drink balanced, complex, and elegant.

MEET THE TEAM

Alejandro Garcia

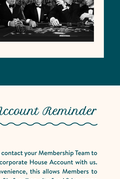
Three years since we started writing the ZZ's story in Miami, it's nothing less than wonderful to see that the team has never been more cohesive or brilliant. In recent editions of this newsletter, we've spotlighted the individuals who have helped to create this culture of excellence—including chefs John Buys and José Martinez, who serve as Mario Alegre's right hand in the kitchen. This month, we're pleased to introduce you to an equally essential member of his team: Sous Chef Alejandro Garcia.

A TKTK native, Alejandro has been hungry for more ever since he began working in kitchens in 2015. He earned a degree from Johnson & Wales in 2022 and went on to train in the restaurants of Michael Schwartz. Somewhere along the journey, he identified the varied cuisines of Asia as his passion and dove straight in. Alejandro's curiosity would eventually lead him to the place in town he sensed could take his career to the next level from the first moment he heard about it.

September at ZZ's

NFL SEASON

It's time for the NFL regular season to begin! It all starts this Thursday, September 5th, in the Sports Bar. We're also really looking forward to watching our beloved Dolphins kick things off on a high note this coming Sunday. They'll take on the Jaguars while we keep the cocktails and cold draught beers flowing.



POKER NIGHT

Poker Night returns on Monday, September 16th, in the lounge. The games begin at 7:30PM.

House Account Reminder

If you have yet to do so, contact your Membership Team to establish a personal or corporate House Account with us. Offering maximum convenience, this allows Members to keep payment details on file for all on-site food & beverage charges at ZZ's Club—as well as at all Major Food Group restaurants in Miami, New York, Dallas, and Boston.

ZZ's Club

Sushi Dining Room & The Courtyard
Sunday through Thursday | 6:00PM - 10:00PM
Friday and Saturday | 6:00PM - 11:00PM

The Courtyard
Sunday through Monday | 12:00PM - 3:00PM

Gallery Dining Room
Monday through Sunday | Lunch: 12:00PM - 3:00PM
Friday and Saturday | Dinner: 6:00PM - 11:00PM

The Terrace, Speakeasy, & Lounge
Monday through Sunday | 6:00PM - Late

ZZ's Sports Bar
Monday through Sunday | 12:00PM - Late

LOCATION
151 NE 41st Street
Miami, FL 33137

FOR ALL MFG RESERVATIONS
concierge@zzsclub.com

Dress Code: No shorts, open-toed shoes or tank tops for gentlemen.
To update your contact details please email Membership at membership@zzsclub.com