August 1, 2024

Dear Members,

Given that many of us will return to our regular routines in only one month, consider this edition of the newsletter a friendly reminder to savor the final stretch of this glorious summer.

The kitchen team is delighted to share several new dishes to end the season on a high note, including a brilliant riff on our classic Caviar Avocado, featuring a beautiful red tomato. Head of Bars Nathan O'Neill and his crew have created a spritz that delivers a spiritual experience with one of the region's most beloved seasonal fruits.

Over the coming weeks, you'll likely find us enjoying that cocktail in the cool Sports Bar—especially at the end of the month, when we will be betting between Djokovic and Alcaraz for the win.

It's going to be a lovely month indeed.

Warmly,
Jeff, Mario, and Rich

"You're either at the table, or on the menu."
—*Al Capone*

FROM THE KITCHEN

The Tomato

We invite you to try new dishes throughout August including an elegant, ice-cold Gazpacho paired with a Carabineros Prawn Tartare. Make sure to bring good company to partake in our Caviar Avocado - a scarlet red heirloom tomato filled with yuzu crème fraîche, Bluefin Tuna Tartare, and a most generous serving of Golden Oscietra Caviar.

The special nigiri from the sushi bar features Ora King Salmon crowned with crème fraîche and a quenelle of Roma tomatoes that have been marinated in rice vinegar and finely minced. Right before serving, we lightly torch the topping to amplify the umami in unforgettable fashion. It might be difficult to resist ordering a second piece.

FROM THE BAR

Spritz Season

For those of us lucky enough to live in Miami, incredible mangoes are practically everywhere you turn. They inspired Nathan O'Neill and the bar team to create the heavenly, new Mango Spritz, infusing an Italian bitter with the freshest Florida mango.

The fresh fusion is then combined with a locally produced mango spirit to express a distinct sweetness that is quintessentially Miami.

As it turns out, you don't need to fly to Italy to enjoy a perfect summer aperitivo in the sun.

MEET THE TEAM

José Martinez

Our sous chef José Martinez is celebrating two years at ZZ's Club! Jose was born in Nicaragua, came of age in Miami, and decided to dedicate his life to cooking when he was in the 10th grade. His mother, a chef for Hilton hotels, inspired him from an early age and inspired her son to follow his culinary passion into a career. José went on to work at the historic Biltmore hotel and train under Emeril Lagasse at his erstwhile restaurant on South Beach. A dedicated student of Julia Child and classic Italian cuisine, he then joined Cipriani Group. A thirst for new knowledge brought him to ZZ's and we all got lucky. "I'm two years in and every day still brings new ingredients, new flavors, and new ways to absorb," he says.

August at ZZ's

PARIS OLYMPICS

Your haven for all Olympics viewing? It's the Sports Bar, of course, which will continue screening the Paris games that take place during our regular hours. Come in from the heat, order a chilled beverage, and stay awhile...

TENNIS ANYONE?

On August 26th, we'll celebrate the last gasp of summer in the Sports Bar with spirited viewings of the U.S. Open. Please stay tuned as the start of the matches approaches for updates on screening times and planned experiences.

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 MIG 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