

PLUS MQZN

FUNKSHION

LOUNGE + RESTAURANT

The Vision Behind FUNKSHION

EAT+DRINK IN STYLE:
FASHION + MUSIC + ART MENU

What is FUNKSHION?

Insider's Preview to Fall FUNKSHION: FASHION WEEK MIAMI BEACH

fashion menu

(*fash'yun*) Refer to a prevailing or preferred manner of dress, adornment, behavior, or way of life at a given time

Casting

Soup of the day 5

Couture Caesar Salad 7

(Romaine lettuce, home dressing and grana padano cheese)
With grilled chicken add 3 grill shrimp add 5

Spinach Salad 9

Baby spinach w/ tomatoes, goat cheese, toasted walnuts, pears and mandarin

Mediterranean Fig Salad 10

(Mixed green salad w/ tomato, smoked gouda, dried figs, caramelized pistachio)

Fashion Salad 10

(Baby mozzarella w/ red and green basil and roasted peppers)

Fashion Show

Eggplant Filet 14

(Breaded eggplant filet stuffed w/ herb goat cheese and walnuts)

Marinated Tofu and Lemongrass Stir-Fry 14

(Tossed and stir-fried tofu, in a sake sauce prepared with lemongrass and ginger)

Mussels Aioli 14

(Sautéed mussels, garlic and parsley in white wine sauce)

Citrus Shrimp & Calamari, Scallops Platter 16

(Tossed greens w/ grilled shrimp, calamari & sea scallops in a citrus sauce)

Poached Amaretto Salmon Filet 18

(Salmon with amaretto, orange zest and extra virgin olive oil)

Black Sesame Tuna Steak 20

(Seared sesame tuna with teriyaki sauce)

After Party / Ask your server

Sides

Pumpkin Mashed Potatoes 5

Marinated Artichokes 6

Funkshion Fries 5

Polenta with Sautéed Spinach 6

music menu

(*myūzīk*) Vocal or instrumental sounds possessing degree of melody, harmony, or rhythm

Opening Act

Gnocchi Genovese 12

(Gnocchi in tomato, pesto sauce w/ fresh basil)

Funkshion Spinach Ricotta Ravioli 14

(Ravioli in four cheese sauce with toasted walnuts)

Linguini il Fico 14

(Linguini w/ dried figs in goat cheese walnut sauce)

Frutti de Mare 16

(Scallops, calamari, shrimps, clams and mussels in marinara sauce)

Concert

Funkshion Burger 12

(Served with Funkshion fries and homemade bun)

Almond Chicken 14

(French cut chicken breast with fig-orange sauce and toasted almonds)

Veal rolls 16

(Veal stuffed with prosciutto and feta cheese rolled in Japanese bread crumbs)

Salsafragola Filet Mignon Steak 28

(10 oz filet mignon grilled to your perfection with strawberry-aged balsamic vinegar)

Roasted rack of lamb 28

(With rosemary pesto rub)

Encore

Kobe Steak Burger 28

(Half-pound of Kobe burger served with Funkshion fries and vegetable spread)

DJ Funkshion Mix Platter 45

(5 oz Kobe top sirloin, Kurobuta chorizo and prawns served with green tomato sauce on the side)

Sides

Pumpkin Mashed Potatoes 5

Marinated Artichokes 6

Funkshion Fries 5

Polenta with Sautéed Spinach 6

art menu

(*ārt*) Human effort to imitate, supplement, alter, or counteract the work of nature

International Funkshion Fondue

Serves two

Kaas Doop (Holland) 16

Blend of finest Holland cheeses with Hennessey and touch of nutmeg
Accommodated with assortments of crackers, breads and fruits

Shabu Shabu (Japan) 38

Thinly sliced pieces of filet mignon and chicken
Or
Thinly sliced tuna, salmon, shrimp and scallops
Accommodated with sesame, teriyaki, ginger soy sauce
Served with rice noodles and vegetables
Cooked in vegetable broth

Parma (Italy) 28

Parma ham, mozzarella cheese and thinly sliced house bread
Accommodated with pesto and white cream sauce
Served with spinach ricotta ravioli and marinated vegetables
Cooked in marinara sauce

Funkshion desserts (Miami) 14

Milk chocolate mascarpone sauce.
Accommodated with fresh fruit, lady fingers, sweet crackers and cheese cake
Served with shot of espresso and choice of liquor (amaretto or frangelico)

wine menu

Champagne

Charles de Fere "Jean Louis"

Nicholas Feuillatte, Brut

Mumm Joyesse Demi Sec

Perrier Jouet Grant Brut NV

Vueve Cliquot Yellow Label NV

Perrier Jouet Blason Rose NV

Perrier Jouet Fleur de Champagne Brut '96

Perrier Jouet Fleur de Champagne Rose '97

Perrier Jouet Fleur de Champagne Blanc de Blanc '99

Dom Perignon '96

Wine

RED COLLECTION

CABERNET SAUVIGNON

Yellow Tail, Australia

Robert Mondavi "Private Selection", CA

Hess Estate, CA

B.R. Cohn "Olive Hill Estate", CA

Jordan, CA

Far Niente, Napa Valley, CA

MERLOT

Yellow Tail, Australia

R. Mondavi "Private Selection", CA

Rutherford Hill, CA

PINOT NOIR

Artesa Carneros, CA

La Crema, CA

SHIRAZ

Yellow Tail, Australia

Jacob's Creek Reserve, Australia

OTHER RED

Quintessa Napa Valley, CA

Castello Banfi Brunello di Montalcino, Italy

A beverage made of the fermented juice of any of various kinds of grapes, usually containing from 10 to 15 percent alcohol by volume..

WHITE COLLECTION

CHARDONNAY

Yellow Tail, Australia

Robert Mondavi "Private Selection", CA

Louis Latour, France

Jordan, CA

SAUVIGNON BLANC

Fern Leaf, New Zealand

Niebaum Copola "Diamond Series", CA

PINOT GRIGIO

Yellow Tail, Australia

Maso Canali, Italy

WHITE ZINFANDEL

Beringer, CA

cocktail menu

Cocktails By Employees Only

Scandalous Cantaloupe 12

(Fresh cantaloupe, Benedictine D.O.M, Barbancourt 5 star rum, lime juice, cinnamon stick, honey syrup and freshly grated nutmeg)

West Side Lemonade 12

(Stoli citrus, fresh squeezed lemon juice, simple syrup fresh mint and club soda)

Ginger Smash 12

(Pineapple, fresh ginger root, apple liqueur, 10 Cane Rum, stock maraschino and fresh lime juice)

Pimm's Couture 12

(Pimm's No.1, Cointreau, ginger ale, lime juice, cucumber slices, strawberries, pineapple and mint)

Astonishing Watermelon 12

(Fresh watermelon, Wet Beefeater Gin, simple syrup and fresh lemon juice)

Funkshion Seduction 12

(Stoli Vanilla, fresh lemon juice, strawberry-vanilla puree and Mumm Joyesse Demi-Sec Champagne)

Employees Only

It often seems a little mind-boggling that cocktails can cost twice as much as desserts considering the effort and ingredients involved in tossing together a few simple fruit crisps as opposed to shaking up a gimlet. But lately drinks have been earning their ticket price, as a new wave of visionary young mixologists applies foodie principles to the fine art of getting lousy, using elements such as seasonal organic ingredients, fresh fruit purees, vanilla pods, and grated nuts

Two pioneers of the cocktails platinum age, Jason Kosmas and Dushan Zarić, co-owners of the hottest new spot in New York City where the food is perfectly fine but the drinks are out of this world, shared with us the vision and dream of the finest cocktails.

desert menu

Dessert (d -zört)... A usually sweet course or dish, as of fruit, ice cream, or pastry, served at the end of a meal

Sweet Collection

Orange & Wild Berry Sandwich Cake 7

(Simple pound cake with a touch of orange blossom water filled with wild berries and orange zest)

Panna Cotta with Strawberry- Fig Balsamic Glaze 7

(Port wine and balsamic vinegar deepen the fresh fruit flavors in the strawberry fig sauce)

Chocolate Fankshion Cake 7

(Chocolate sponge cross cake with hot chocolate marshmallow fudge sauce)

Frutti di Bosco Ice Cream 7

(Warm berry sauce, strawberry liqueur over French vanilla ice cream)

After Dinner Drinks

Grappa Candolini Bianco 9

Sambuca Romana 9

Hennessy V.S. 10

Grand Marnier 9

Remy Martin V.S.O.P. 12

Baileys 9

Remy Martin XO 22

Amaretto di Saronno 9

Funkshion Ice Café 12

(Espresso, Grand Marnier, Creme de Cacao and milk over ice)