



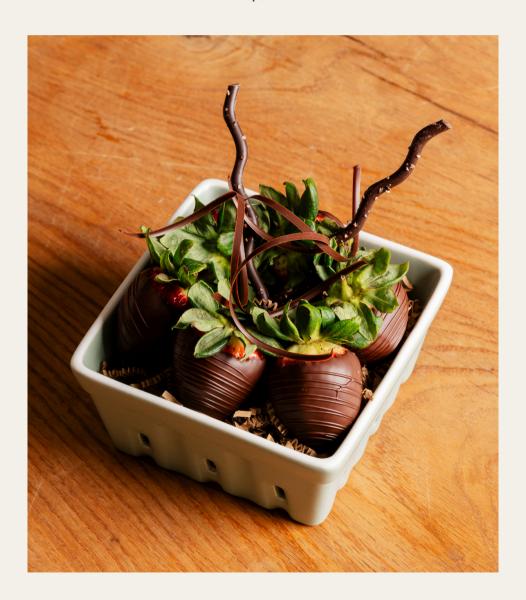
## CHOCOLATE COVERED STRAWBERRIES

Serves 2

Local strawberries from C&D farms dipped in single origin dark chocolate served with chocolate twigs and chocolate curls.

4 hr notice

\$60



VG - Vegan V - Vegetarian GF - Gluten Free N- Contains Nuts



#### ALFAJORES AND TRUFFLES

Serves 2

Alfajores, a classic South American treat, now available locally.

Enjoy traditional cornstarch cookies filled with salted dulce de leche, or chocolate-orange cookies with the same rich filling.

Pair with our artisanal Wynwood truffles.

4 hr notice

\$50



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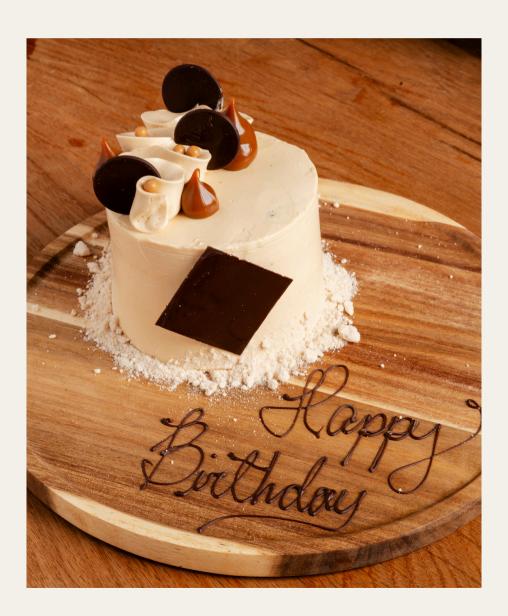
#### CELEBRATION CAKE

Serves 2

Indulge in our exquisite 4" round cakes, available in two flavors: classic vanilla with decadent dulce de leche, or rich double chocolate.

For more information, please see the cake form linked on our website. 24 hr notice

\$75



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#### FLORIDA CITRUS LOAF

Serves 2

Fresh lemon-zested loaf soaked in mandarin syrup. Served with lemon whipped mascarpone for extra creaminess. 24 hr notice

\$55



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Serves 2

Coconut macaroons dipped in 80% organic single origin chocolate.

24hr Notice

\$45



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#### CHOCOLATE BAR TRIO

Serves 2

Chocolate bark with fresh nuts and dried fruit.

Dark Chocolate with Cherries and Pistachios
White Chocolate with Matcha, Banana, and Blueberry
Milk Chocolate with Hazelnuts and Apricot

4hr notice

\$65



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#### FRESH BAKED MADELEINES

Serves 2

Delicate shell cakes, perfectly paired with afternoon tea or matcha.

4hr notice

\$50



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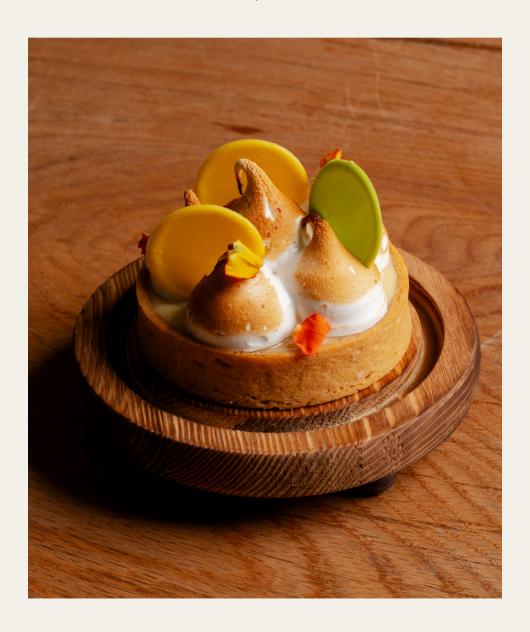
### DESSERT OF THE DAY

Serves 2

A seasonal sweet treat, crafted by Executive Pastry Chef John Martinez.

4hr notice

\$45



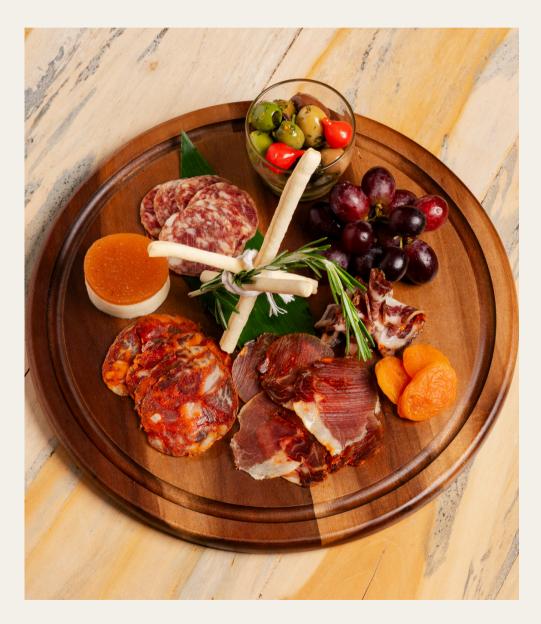
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#### CHARCUTERIE DISPLAY

Serves 2

Ibérico charcuterie, marinated olives, rosemary grissini, dried fruits, seedless red grapes, goat cheese 24hr notice

\$75



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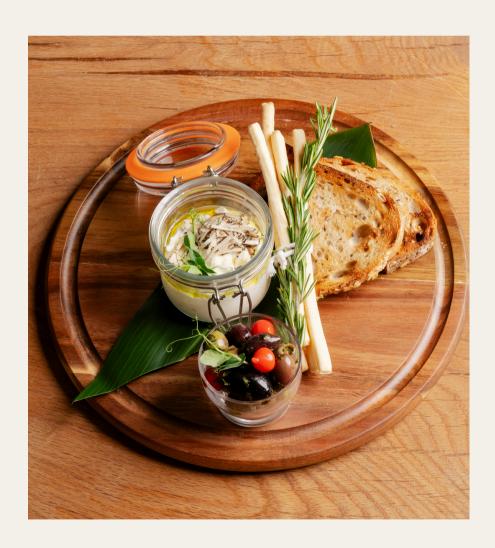
### LOCAL TRUFFLE STRACCIATELLA

Serves 2

Local stracciatella (Pompano Beach, FL) fresh shaved truffles, smoked Maldon sea salt, grilled country loaf bread, rosemary grissini, marinated olives.

24hr notice

\$65



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#### SUSTAINABLE GOAT CHEESE

Serves 2

Whipped second life goat cheese topped with a layer of membrillo, fresh strawberries, seedless grapes, rosemary grissini.

24hr notice

\$45



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#### CHEESE BOARD

#### Serves 2

Drunken goat cheese, manchego cheese, Maytag blue cheese Cypress Grove goat cheese, fig jam, marinated olives, mixed nuts, dried fruits, rosemary sprig, grilled bread.

24hr notice

\$65



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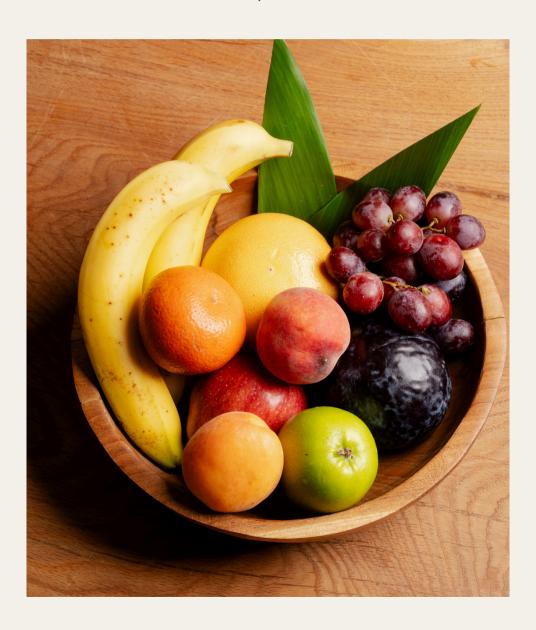
#### WHOLE FRUIT BOARD

Serves 2

Fresh, organic whole fruits, handpicked from local North Florida farms.

24hr notice

\$55



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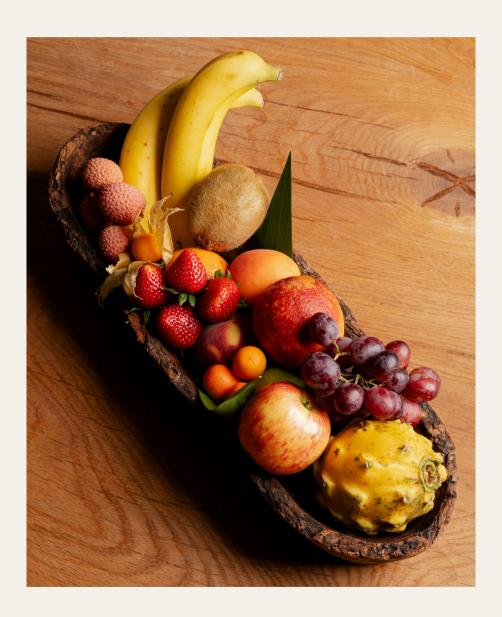
#### **EXOTIC FRUITS**

Serves 2

Fresh, exotic, and organic whole fruits picked from our local North Florida farms.

24hr notice

\$105



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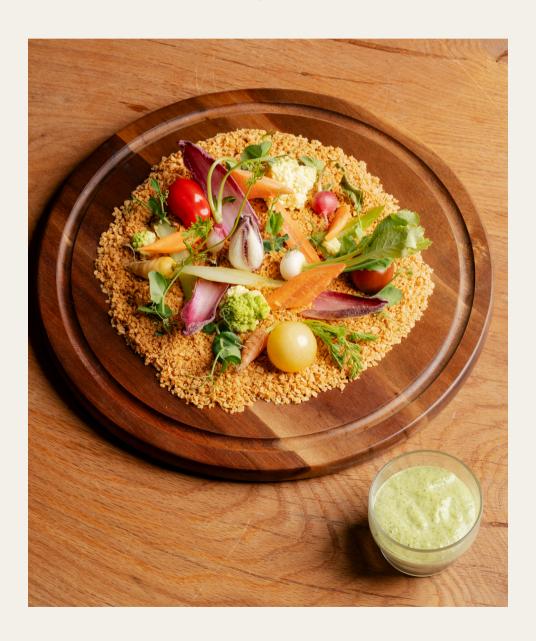
#### SEASONAL EDIBLE GARDEN

Serves 2

Edible soil, celery, baby carrots, heirloom tomatoes, seasonal vegetables, vegan mojo aioli.

24hr notice

\$55



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#### SWEET & SAVORY SNACKS

Serves 2

Lavash crisps, signature spice-rubbed mixed nuts chocolate bark, mixed olives, truffle parmesan popcorn rosemary oyster crackers.

24hr notice

\$55



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### CRISPY SNACKS

Serves 2

Seasonal root vegetables and vegan mojo aioli. 24hr notice

\$55



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## WELLNESS JUICES

Serves 2

Display of handcrafted pressed juices.

24hr notice

\$40



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# 1 HOTEL SOUTH BEACH CLASSIC COCKTAIL: FRENCH 75

Serves 2

Artisanal craft gin with lemon, raw sugar syrup, chilled Pommery Pop Champagne (187ml), lemon peel.

4hr notice

\$90



#### 1 SOUTH BEACH CASA DRAGONES TEQUILA

Serves 2

Classic Margarita
Premium tequila served with kosher salt, Tajín, fresh limes and oranges, agave, lime juice, dehydrated limes.

24hr notice

\$250



## 1 HOTEL SOUTH BEACH CAMPARI SHOWCASE

Serves 4

Negroni
Campari gin (375ml), sweet vermouth.
Served with orange slices and ice cubes.

4hr notice

\$95



## COCONUT CARTEL OLD FASHIONED KIT

Serves 4

Coconut Cartel rum (200ml), cane sugar, aromatic bitters, orange bitters, grapefruit bitters, muddler spoon, cocktail picks, linen coaster.

(Makes 3-4 cocktails)

4hr notice

\$110



## 1 HOTEL SOUTH BEACH BEER BUCKET

Serves 5

Handcrafted beer bucket featuring local and international brews:

Modelo Lager
Lagunitas A Little Sumpin' Sumpin' Ale
Heineken Lager
Heineken 0.0 Non-Alcoholic
2hr notice

\$40



#### MIMOSA PACKAGE

Serves 4

Choice of Prosecco or Champagne, with your choice of two juices: orange, peach puree, cranberry, or grapefruit.

Ca' Furlan \$85 Veuve \$185 2hr notice





### WHITE & ROSÉ WINE OFFERINGS

#### White:

Jermann, Pinot Grigio, Italy \$64
Loveblock, Sauvignon Blanc, New Zealand \$68
Iconoclast, Chardonnay, Russian River Valley, California \$84
Twomey, Sauvignon Blanc, Napa & Russian River Valley, California \$96

#### Rosé:

Côte des Roses, Gérard Bertrand, France \$64 Whispering Angel, Côtes de Provence, France \$72 2hr notice



#### RED WINE OFFERINGS

#### Signature Wine List

Cloudline, Pinot Noir, Oregon \$72 Route Stock, Cabernet Sauvignon, California, \$80

#### **Exquisite Selection**

The Prisoner, Red Blend, Oakville, California \$140
Chimney Rock, Cabernet Sauvignon, Stags Leap District, Napa Valley, California \$200
Groth, Cabernet Sauvignon, Oakville-Napa, California \$225

2hr Notice



#### SPARKLING WINE OFFERINGS

Ca' Furlan, Prosecco, Italy \$70 Ca' Furlan, Rosé Prosecco, Italy \$75 2hr Notice



#### CHAMPAGNE OFFERINGS

Perrier-Jouët, Champagne, Brut, France \$160 Veuve Clicquot, Champagne, Brut, France \$170 Dom Pérignon 2013, Champagne, France \$500 2hr notice

