

HOTEL
South beach

SOUTH BEACH AMENITIES

EXECUTIVE SOUS CHEF ROSS JANSEN



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

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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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VG

COCO LOCO

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.

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FRESH BAKED MADELEINES

Serves 2

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

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DESSERT OF THE DAY

Serves 2

A seasonal sweet treat, crafted by
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.

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\$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.
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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.

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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.

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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.

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\$105



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SEASONAL EDIBLE GARDEN

Serves 2

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

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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.

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CRISPY SNACKS

Serves 2

Seasonal root vegetables and vegan mojo aioli.

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WELLNESS JUICES

Serves 2

Display of handcrafted pressed juices.

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\$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



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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.

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\$250



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1 HOTEL SOUTH BEACH CAMPARI SHOWCASE

Serves 4

Negroni

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

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\$95



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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)

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\$110



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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



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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

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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

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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

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SPARKLING WINE OFFERINGS

Ca' Furlan, Prosecco, Italy \$70
Ca' Furlan, Rosé Prosecco, Italy \$75
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CHAMPAGNE OFFERINGS

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