habitat

easter brunch

85/ADULT | 45/CHILD (10 AND BELOW)

11:30AM-3:30PM

JUICE BAR VG-GF
Orange Juice, Seasonal Agua Fresca

SEASONAL CARVED FRUIT & WHOLE FRUITS VG-GF

YOGURT PARFAIT & CHIA PUDDING VG-GF

CEREAL BAR V
Chex-GF, House Granola, Fruit Loops
Assorted Milks

CHARCUTERIE & CHEESE STATION
Turkey Breast, Salami, Coppa, Soppressata
Hot Manchego, Havarti Dill, Drunken Goat
Cheese, Marinated Olives, House Made
Preserved Fig Jam, Whole Grain Mustard

AVOCADO TOAST STATION
Avocado Smash, Sundried Tomato Tapenade
Hummus, Feta Cheese, Shaved Carrots
Heirloom Tomatoes, Cucumbers, Radish

IMAGINE FARMS SALAD STATION
Citrus Pop Local Greens GF
Shaved Carrots, Heirloom Tomatoes
Cucumbers, Shaved Radish, Yuzu Vinaigrette

Organic Red Quinoa Salad V-GF
Cucumbers, Roasted Piquillo Peppers, Mint
Feta Cheese, Oregano Vinaigrette

Heirloom Tomato Caprese V
Local Burrata, Petite Greens, Focaccia
Croutons, Balsamic Reduction

SMOKED SALMON STATION
Herb Cream Cheese, Hard Boiled Eggs
Capers, Lemon, Pickled Red Onions
Tomato Roma

BREAD STATION V
Breads- Sourdough, Wheat, Multigrain
Bagels- Plain, Wheat, Everything
Spreads- Whipped Butter, Cream Cheese
House Made Seasonal Preserves

V - vegetarian | VG - vegan | GF - gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, mollusk or eggs may increase your risk of serious food borne illnesses, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, blood and or immune disorders, you are at greater risk for serious illness from raw or undercooked foods

19% service charge will be added to all checks and an additional 2% Culinary service charge added to all food charges. Se agregará un cargo por servicio de 19% a todos los cheques y tambien se agregará un cargo adicional por servicio culinario del 2% a todos los cargos por alimentos. 19% chaj sèvis yo pral ajoute nan tout chèk ak yon chaj sèvis adisyonèl 2% te ajoute nan tout chaj manje

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RAW BAR STATION

Fresh Shucked Oysters GF
Meyer Lemon Wedges, Mignonette
Cocktail Sauce, Habanero Sauce

Ceviche Mixto GF
Shrimp, Octopus, Fresh Catch, Guajillo Lime

Hearts of Palm 'Ceviche' VG-GF
Red Onions, Radish, Heirloom Tomatoes
Creamy Leche De Tigre

OMELET STATION

Egg Whites, Whole Happy Eggs, Bacon, Ham
Cheddar Cheese, Feta Cheese, Mozzarella
Spinach, Scallions, Tomatoes, Onions
Mushrooms, Jalapenos, Bell Peppers
Sauces-Chili Oil, Salsa Verde, Habanero

HOT LINE STATION

Short Rib Enchiladas GF
Salsa Verde Roja, Queso Chihuahua

Truffle Lobster Mac & Cheese
Gemelli Pasta

Duck Confit
Multigrain Waffle, Kimchi Maple Glaze

Braised Chicken Chilaquiles
Cotjia, Ranchera Salsa, Tomatillo Salsa

Hash Browns V
Sunny Egg, Tajin, Cress

PASTRY STATION V

Mini Croissants- Regular, Multigrain
Pain au Chocolat

Assorted Mini Danishes

Mini Muffins- Blueberry, Lemon Poppy
Banana Chocolate

Assorted Daily Loafs

SIDES

Chicken Sausage

Apple Wood Smoked Bacon

Sautéed Vegetables VG-GF

Breakfast Potatoes V

Scrambled Eggs V

DESSERT STATION

Carrot Cake V

Lemon Meringue Tarts V

Lavender Crème Brulee GF-V

Dulce de Leche Crunch Verrine V

Peaches and Crème Verrine GF-V

French Brownie Milk Chocolate Whip V

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1 Hotel South Beach supports the sustainable & fair-trade efforts of our partners: Imagine Farms, Green life farms, FL, Meyer farms, MT, Lake Meadows, FL, Chef's Garden, Westholme Wagyu, Tartufo Prestige, Sasanian Caviar, Pacifico Aquaculture, Sixty South, Skull Island, Grimaud Farms, República del Cacao