

habitat

mother's day brunch

110/ADULT, INCLUDES FREE FLOW OF BUBBLES AND BLOODY MARY

45/CHILD (10 AND BELOW)

11AM-4PM

COLD STATION

Local Hammocks Green Salad VG-GF

carrots, radishes, cucumbers
heirloom tomatoes, lemon vinaigrette

Caprese Salad V-GF

fresh mozzarella, heirloom tomatoes
fresh basil, cracked black pepper, evoo, balsamic

Gemelli Pasta Salad V

roasted vegetable, peppers, asparagus
balsamic vinaigrette

Blue Cheese & Pear Salad V-GF

candied pecans, rocket greens, frisée
craisins, red wine vinaigrette

CHARCUTERIE & CHEESE DISPLAY

Manchego Cheese V-GF

Drunken Goat V-GF

Maytag Blue V-GF

Coppa, Jamon Iberico, Prosciutto GF

Marinated Artichokes, Olives V-GF

Confit Piquillo's, Pickled Vegetables V-GF

Homemade Jams VG-GF

Rustic Breads V

SEAFOOD STATION* GF

florida citrus poached shrimp, crab claws
new zealand mussels, fresh shocked oysters
ceviche de pescado, ceviche mixto
rocoto leche de tigre, aguachile verde
lemon wedges mignonette, cocktail sauce
habanero hot sauce

HOUSE ROLLED SUSHI & SASHIMI DISPLAY*

Crunchy Spicy Tuna Roll

spicy bluefin tuna, japanese vegetables
tempura flakes

Crispy Asparagus Roll

tempura asparagus, avocado
pickled vegetables, black garlic aioli

Unagi And Shrimp Roll

truffle eel, shrimp tempura, avocado
serrano pepper

Premium Sashimi Cuts

hamachi, bluefin tuna, ora king salmon
served with pickled ginger
wasabi & soy sauce



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

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



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OMELET STATION

egg white, whole eggs happy eggs, bacon,
ham, cheddar cheese, feta cheese, mozzarella
spinach, scallions, tomatoes, onions
mushrooms jalapeño, bell peppers

apple wood smoked bacon
chicken sausage
breakfast potatoes
scrambled eggs

CHEF CARVING STATION

Herb Crusted Roasted Bone-In Prime Rib
Demi & Horse Radish Cream GF

Mashed Potatoes V-GF

Wild Mushrooms, Caramelized Onions VG-G

OFF THE WOOD FIRE GRILL

Pilot Lamb Chops, Chimichurri GF

Bakkafrost Salmon, Chef Spice Rub, Herbs GF

Roasted Squash, Charred Broccoli VG-GF

PASTA STATION

Rigatoni Pasta, Charred Broccoli, Exotic
Confit Mushrooms, Roasted Squash VG

Ravioli Spinach & Ricotta, Brown Butter,
Sage, Herb Bread Crumbles V

Gemelli Pasta, Cacio Pepe, Parmesan Wheel V

Served With Shaved Parmesan, Red Pepper
Flakes, Garlic Bread V

KIDS STATION

Chicken Tenders & Fries

Pizzas - Pepperoni & Cheese

Fresh Fruits

PASTRY SHOP

Vanilla Panna Cotta with Champagne
and Raspberries GF

Tropical Fruit Verrine GF

Chocolate Decadence Verrine V

Arroz Con Leche GF

Hazelnut Rocher Bars V

Lychee Raspberry Macaroon GF

White Chocolate Strawberry Cheesecake V

Blueberry Clafoutis V

Key Lime Bars V

Pistachio Choux Bun V

Millionaire Shortbread V

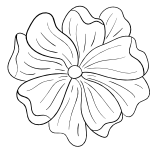
Honey Crème Brulee GF

Strawberry Frasier V

Tiramisu V

Chocolate Caramel Gateaux V

Assorted Tea Cookies And Cakes



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