

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
 Bakka Frost Salmon, Chef Spice Rub, Herbs GF
 Roasted Squash, Charred Broccoli VG-GF

PASTA STATION

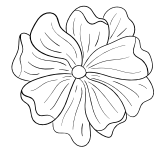
Rigatoni Pasta, Charred Broccoli, Exotic
 Confit Mushrooms, Roasted Squash VG
 Ravioli Spinach & Ricotta, Brown Butter
 Sage, Herb Bread Crumbles V
 Gemelli Pasta, Cacio Pepe, Parmesan Wheel V
 Served With Shaved Parmesan
 Red Pepper Flakes, Garlic Bread V

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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