

# habitat

## Supper That Sustains Us

Canapes

### **Mini Salmon Crudo Taco**

charred pineapple, chipotle, cilantro

### **Truffle Beet Tartare VG**

avocado crema, heirloom tomatoes, radish, chives, sunflower shoots

1st Course

### **Striped Bass Aguachile Verde**

sweet potato, cucumbers, serrano chili, taro crisp, mezcal citrus oil, cilantro

2nd Course

### **Tinga Vegana Tostada VG**

local corn tortillas, avocado emulsion, refried beans, pickled onions, cilantro

3rd Course

### **Cobia En Papillote**

banana leaf, achiote marinated, jicama slaw, Florida citrus, herbs

4th Course

### **Warm Croissant Bread Pudding**

corn custard, roasted corn, white chocolate ice cream

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

Served in partnership with Kvaroy Salmon, Imagine Farms, Tartufo Prestige, Pacifico Aquaculture, Daring Plant Based Protein, Open Blue Cobia, Republica del Cacao, & 51/50.

Chef de Cuisine, Chef Ross Jansen

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HOTEL  
South beach