

ARTISAN BEACH
HOUSE RESTAURANT & LOUNGE

EASTER BRUNCH

Sunday, April 20
11:30am-4pm

\$150++ PER ADULT / \$65++ PER CHILD

SPRING BREAKFAST STATION

Waffles and Pancakes

Freshly Sliced Banana | Walnuts | Almonds | Granola Vanilla
Yogurt | Whipped Cream | Mixed Berries | Chocolate Chips |
Chocolate Fudge | Dulce De Leche

FARMER'S EGG STATION

Organic Free-Range Eggs Prepared With Your Choice Of

Tomatoes | Onions | Bell Peppers | Spinach
Bacon | Sausage | Smoke Salmon | Cheddar Cheese | Jack
Cheese | Asparagus | Mushroom | Goat Cheese
Pico De Gallo | Salsa Verde

BUTCHER BLOCK - CHEF TO CARVE

Colorado Leg of Lamb

Sea Salt Crusted Allen Brothers Prime
Arroz Congri | Sweet Plantains In Almibar | Crispy Yucca
Peppercorn Sauce | Horseradish Cream | Red Wine Demi

*Condiments to Include: Boutique Mustards | Boutique Sea Salts
Cracked Black Pepper | Horseradish*



SEAFOOD DISPLAY

Chef Sushi
Snow Crab Claws
Fresh-Shucked Oysters
Cocktail Shrimp

Mini Tuna Tartar | Wonton Chips

Grouper Ceviche | Coconut Leche De Tigre | Plantain

Smoked Salmon

Bagel Chips | Bibb Lettuce | Lemon | Mustard
Whipped Herb Cream Cheese | Pickled Onion | Cornichon
Chives | Tomato | Capers

FROM THE RANGE

Artisan Cheese and Charcuterie

Locally Sourced Artisan Cheeses
Boutique Preserves and Jams | Local Honey
Artisan Nuts and Dried Fruits
Fra 'Mani Farm's Cured Meats
Jamon Serrano | Fennel Salami | Pistachio Mortadella | Chorizo
Chicken Liver & Mushroom Terrine
Boutique Mustards | Pickled Vegetables | Grilled Baguette | Artisan
Crackers

SPRING SEASON FARM PICKS

Antipasti

Roasted Garlic & Herb Marinated Heirloom Vegetables
Portobello Mushrooms | Grilled Zucchini & Yellow Squash
Grilled Asparagus | Heirloom Carrots
Heirloom Crudités

Dips

Roasted Garlic Hummus | Muhammara | Herb Ranch



PETITE GREENS

Petite Spinach Salad | Compressed Strawberry
Persian Cucumber | Candied Pecans | Feta | Apple Cider
Vinaigrette | Baby Kale Salad | Granny Smith Apple
Pomegranate | Meyer Lemon & Poppy Seed Dressing

SALAD BAR

Baby Gem Romaine | Local Fall Mixed Greens
Cucumber | Heirloom Carrots | Cherry Tomatoes | Fire Roasted Peppers
| Wild Mushrooms | Pickled Pearl Onions | Candied Walnuts | Crushed
Pistachio | Focaccia Crouton
Imported and Domestic Olive Oil and Artisan Vinegar Selection
Green Goddess Dressing | Caesar Dressing | Balsamic Vinaigrette

BREAD DISPLAY

Artisanal Bread Rolls | Peach Butter and Olive Oils

SOUP

Corn Chowder | Seasoned Toasted Pepitas

ENTREES & SIDES

Grilled Pacific Stripe Bass | Charred Broccolini
Cilantro & Chile Chimichurri | Grilled Lemon

Grilled Jidori Chicken Breast | Chardonnay-Soaked Golden Raisins |
Charred Brussel Leaves | Toasted Pine Nuts
Mustard Shallot Jus

Steamed Haricot Vert | Whole Grain Mustard Beurre Blanc | Tomato |
Crispy Shallot

Herb Mash Potato | Roasted Asparagus | Red Pepper Romesco

DESSERTS

French Tartlets | Mini Desserts, Petite Fours Cakes, Verrines,
Truffles and Macaroons

Bakery Selection of Muffins | Croissants | Danishes
Chocolate Croissant | Hot Cross Bun





RITZ KIDS

Cold Selection

House Made Chips and Barbeque Sauce
Mini Vegetable Crudités with Ranch Dressing
Mini Egg Shaped PB&J Sandwiches
Fruit Salad Pops

Hot Selection

Creamy Gouda Mac & Cheese
Crispy Chicken Tenders
French Fries
Pigs in a Blanket
French Toast Sticks



THE RITZ-CARLTON

BAL HARBOUR, MIAMI

10295 Collins Avenue, Bal Harbour, Florida 33154
(305) 455-5400

**Allergy Or Personal Dietary Information Is Available
Upon Request From Your Server".**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. For your convenience, a 18% service charge will be added to your check.

