



# Christmas MENU

11:00 a.m. - 4:00 p.m.

\$195++ per Adult | \$65++ per Child

## The Greenhouse Spread Market Fresh Vegetables Crudité

Market Fresh Vegetables Crudité:

Heirloom Carrots | Baby Turnip | Baby Zucchini | Crunchy Romanesco | Tri Color Cauliflower  
Organic Heirloom Cherry Tomatoes

Grilled Zucchini | Eggplant | Bell Peppers | Asparagus | Roasted Mushrooms  
Marinated Artichokes | Balsamic Cipollini Onions

Roasted Garlic Hummus | Muhammara | Babaganush

## Chef's Selection Charcuterie Board

### Locally and International Sourced Artisan Cheeses

Manchego | Idiazabal | Garrocha | Aged Cheddar | Emmental

Home-Made Preserved Jams | Local Honey

Assorted Nuts | Dried Fruits

Jamon Serrano | Fennel Salami | Capicola | Pistachio Mortadella | Picante Chorizo

Mustard and Pickled Vegetables

Naan Bread | Crispy Flatbread | Grilled Baguette | Crispy Crackers

### Artisan Olives

Cured Black Olives | Castelvetroano Olives

## Farmer's Salad Bar

Sweet Gem Lettuce | Arugula & Frisée | Seasonal Mixed Greens

Cucumber | Roasted Beets | Apples | Crisp Fennel | Cherry Tomatoes | Watermelon Radish

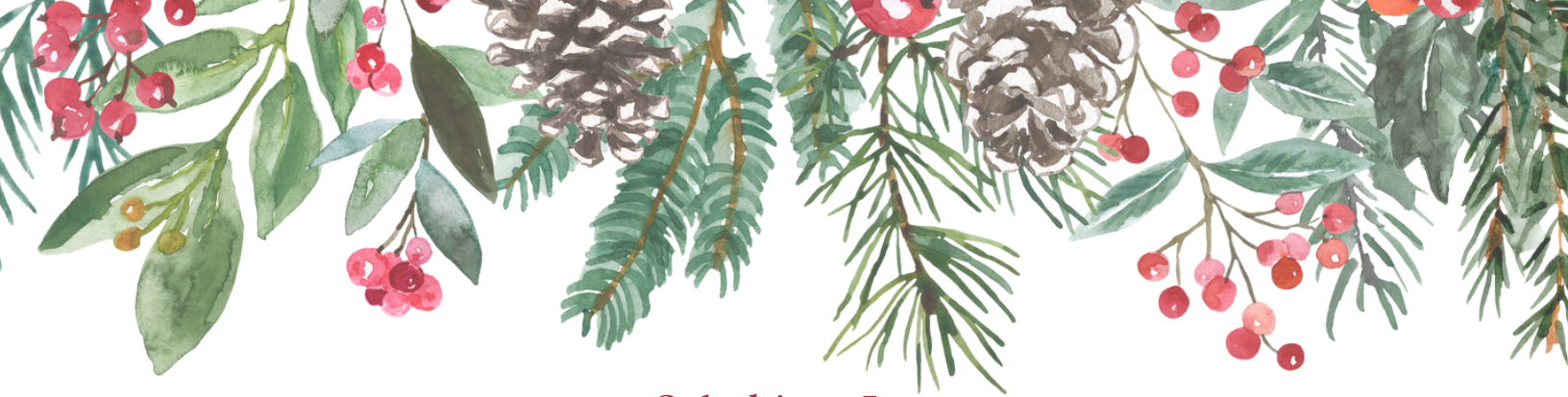
Pickled Pearl Onions | Walnuts | Sunflower Seeds | Pepitas | Dried Cranberries |

Green Goddess Dressing | Maple Orange Vinaigrette | Balsamic Vinaigrette

ARTISAN BEACH  
HOUSE RESTAURANT & LOUNGE

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.



## Salad in a Jar

Baby Spinach | Candied Pecan | Pomegranate | Cherry Heirloom Tomato | Date Vinaigrette  
Quinoa Salad | Roasted Acorn | Toasted Marcona Almond | Tarragon Vinaigrette

## Fisherman's Catch

Fresh Shucked Oysters  
Pink Peppercorn Mignonette | Mojo Verde | House-Made Ketel One Hot Sauce  
Poached and Chilled Prawns  
Snow Crab Claws  
Champagne Cocktail Sauce | Roasted Garlic Aioli | Lemon Wedges

## Around The World Ceviche

Corvina | Leche de Tigre | Rocotto Pepper | Sweet Potato | Toasted Cacha Fresh Ahi Tuna Yuzu  
| Edamame | Scallions | Sesame Seed | Wakame Salad | Crispy Wonton Mexican Shrimp Ceviche  
| Lime Juice | Red Onion | Avocado | Jalapeño Pepper | Micro Cilantro

## Butcher's Block

Colorado Leg of Lamb | Herb Butter Marinade  
Mahi Mahi Wrapped in Banana Leaves | Fennel | Homestead Tomato  
Roasted Prime Rib | Rosemary Mustard Crust  
Accompany with Champagne Beurre Blanc | Horseradish Cream | Thyme and Cabernet Demi

## Christmas Flavors

Butternut Squash Soup & Crème Fresh | Chives  
Mascarpone Potato Pure  
Marshmallow Sweet Potato Mash  
Roasted Root Vegetables  
Green Bean Casserole  
Maple Glazed Brussel Sprout | Toasted Almonds  
Herb Crusted Chicken Breast | Jerusalem Artichoke and Tomato Ragu

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## Grand Dessert

Black Forest Gateau  
Bûche de Noël  
Verrines  
Winter Spiced Cheesecake Trifle

### Individuals

Raspberry Pavlova  
Passion Coconut Christmas Ball  
Santa Hat Petit Four  
Chef's Christmas Cookies



Chia Spiced Pumpkin Panna Cotta  
Toasted Merengue | Tres Leches | Coconut  
Triple Chocolate

## Cold Selection

### Individuals

Mini Vegetable Crudités with Ranch Dressing  
Peanut Butter and Jelly Sandwich  
Fruit Salad Cups

## Hot Selection

Mac & Cheese  
Crispy Chicken Tenders  
French Toast Sticks  
Mini Corn Dogs



**THE RITZ-CARLTON**

BAL HARBOUR, MIAMI

The Ritz-Carlton Bal Harbour, Miami  
10295 Collins Avenue, Bal Harbour, Florida 33154  
(305) 455-5400

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