



SIP & TASTE



MOTHER'S DAY BRUNCH MENU

Sunday, May 12, 2024
12:00 pm - 4:00 pm

\$195++ PER ADULT / \$90++ PER KID

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

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

Artisan Cheese and Charcuterie

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

FARMER'S EGG STATION

Organic Free-Range Eggs

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

SEA FOOD DISPLAY

Fresh Sushi by Chef Fernando KUFFO

Snow Crab Claws

Fresh-Shucked Oysters

Cocktail Shrimp

Grouper Ceviche | Coconut Leche De Tigre | Plantain

Condiments to Include:

Lemon Wedges | Ketel One Cocktail Sauce | Cucumber Champagne Mignonette

Variety of Hot Sauces



SAY PASTA

Pecorino Ramona Cheese Wheel

Chefs Selection Pasta

Creamy Alfredo

BUTCHER BLOCK -CHEF TO CARVE

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

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

Pastry Chef Samantha Grand 's Dessert

Cotton Candy Extravaganza

French Tartlets | Mini Desserts | Petite Fours
Cakes | Verrines | Truffles and Macaroons
Bakery Selection of Muffin | Croissants | Danish
Chocolate Croissant | Hot Cross Bun

RITZ KIDS

Cold Selection

Individuals

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

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.

#SIPANDTASTEBALHARBOUR