

Artisan Beach House

10295 Collins Avenue at the Ritz Carlton, Bal Harbour 33154 · +13054555460 · Updated: Jan 14, 2026

[View online menu](#)



MORNING GLORIES 2

ABH Breakfast \$35.00

two cage-free eggs any style, breakfast potatoes, house-baked pastry or toast, fruit bowl, juice, coffee or tea, choice of pork sausage, chicken sausage or pecanwood-smoked bacon

Chef's Organic Three-Egg Omelette** \$24.00

served with breakfast potatoes & toast, choice of onion, mushroom, tomato, peppers, spinach, ham, bacon, cheddar, swiss

SIGNATURES 13

Huevos Rancheros** \$30.00

crispy tortilla, salsa ranchera, chorizo refried beans, cotija, avocado, pico de gallo, sour cream, pickled onion, fried egg

Florida Omelette** \$34.00

egg whites, florida gulf shrimp, garlic cream, tomato, asparagus, avocado, ciabatta toast

Açai Bowl** \$22.00

açai sorbet, seasonal berries, housemade granola, honey

Berkshire Pork Belly Benedict \$35.00

raised pork belly, rösti potatoes, poached eggs, breakfast potatoes, hollandaise

Eggs Benedict** AVAILABLE OPTIONS

breakfast potatoes, hollandaise

Canadian Bacon:

\$28.00

Smoked Salmon:

\$30.00

Avocado Toast** \$28.00

sourdough toast, avocado mash, pea tendrils, hard-boiled egg, garlic aioli, pickled onion, sweet drop peppers

Buttermilk Pancakes \$26.00

peach compote, vanilla ganache, hazelnut brittle

Pastry Basket \$18.00

petite croissant, seasonal danish, chocolate croissant, muffin, seasonal compotes & jams, vermont butter

Housemade Smoked Salmon Toast** \$26.00

toasted sourdough, cottage cheese, pickled onions, shaved radish, arugula, crispy capers, cucumbers

Oatmeal Brûlée \$17.00

organic steel-cut oats, caramelized brown sugar, fresh berries, pecan crumble

Steak & Eggs**	\$38.00
6oz. skirt steak, jerk glaze, two eggs any style, breakfast potatoes, papaya chimichurri, choice of toast	
Belgian Waffle	\$23.00
blueberry compote, lemon sweet cream, housemade granola	
French Toast	\$27.00
brioche, vanilla custard, orange, flambéed citrus, hazelnut crumble	

SOMETHING EXTRA 6

Smoked Bacon	\$7.00
Fruit & Berry Bowl	\$8.00
Cage-Free Egg any Style	\$5.00
Farm Apple Chicken Sausage	\$8.00
Country Pork Sausage	\$7.00
Smoked Salmon	\$10.00

FRESH BAKERY 2

White, Rye, Wheat or Sourdough	\$5.00
English Muffin or Bagel	\$5.00

STARTERS 3

Meze Platter	\$22.00
naan bread, vegetable crudité, tzatziki, tomato tapenade	
Wild-Caught Tuna Tartare**	\$26.00
avocado, ponzu, wasabi aioli, wonton chips	
Heirloom Tomato Toast**	\$24.00
sourdough, heirloom tomato, burrata mousse, prosciutto, pesto, wild arugula, charred onion vinaigrette	

SALADS 2

ABH Caesar Salad**	\$22.00
little gem lettuce, heirloom cherry tomatoes, parmesan crisps, boquerones, housemade focaccia croutons	
Goat Cheese Brûlée Salad**	\$24.00
roasted beet, peach, arugula, key lime vinaigrette	

SALAD ENHANCEMENTS 4

Mary's Organic Chicken Breast	\$10.00
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Atlantic Salmon	\$12.00
Shrimp	\$12.00
Miso Tofu	\$8.00

HANDHELDS 6

Steak Banh Mi**	\$28.00
sambal gastrique, thai basil aioli, cucumber, pickled carrots & daikon, fresh mint & cilantro	
Mary's Farm Organic Chicken Sandwich**	\$24.00
organic chicken breast, ciabatta bread, pesto aioli, provolone, petite arugula, tomato & onion, balsamic vinaigrette, tomato & onion	
Traditional Cubano Sandwich	\$24.00
pulled pork, sliced ham, sweet pickles, swiss cheese, mayonnaise, mustard	
8oz Angus Burger**	\$28.00
certified angus beef, smoked bacon jam, tillamook cheddar, bibb lettuce, heirloom tomato, onion, remoulade sauce, onion	
Impossible Burger	\$26.00
impossible meat patty, vegan lemon aioli, bibb lettuce, heirloom tomato, hass avocado	
Grilled Fish Tacos**	\$26.00
catch of the day, cabbage slaw, cilantro crema, avocado	

ENTRÉES 3

Tuna Poke Bowl	\$32.00
jasmine rice, avocado, scallion, toasted nori, fresno chili, cucumber, sesame seed, edamame, gochujang aioli	
Miso-Glazed Salmon	\$38.00
crispy rice cake, spicy aioli, bok choy, citrus dashi	
Grilled Churrasco	\$42.00
skirt steak, crispy potatoes, charred broccolini, hazelnut romesco	

BRICK OVEN PIZZA 2

Margherita	\$24.00
mozzarella, san marzano tomato sauce, basil arbequina olive oil	
Pepperoni	\$26.00
mozzarella, pamplona chorizo, san marzano tomato sauce	

DESSERTS 2

Tropical Tres Leches**	\$14.00
vanilla sponge cake, mango & strawberry textures	

Chocolate Demisphere

\$14.00

hazelnut brittle, coffee sponge cake, caramel

BUTCHER BLOCK 4

Ribeye* \$72.00

Prime NY Strip* \$78.00

Skirt Strip* \$58.00

Filet* \$62.00

choice of red wine jus, béarnaise or horseradish cream

ENHANCEMENTS 4

Blue Cheese \$7.00

Shrimp \$12.00

Scallops \$14.00

Extra Sauce \$4.00

ACCOMPANIMENT 6

Jalapeño Mashed Potatoes

Short Rib Mac & Cheese, Herb Breadcrumbs

Charred Broccolini, Chili Flakes, Parmesan

Roasted Heirloom Carrots, Harissa Glaze, Pepitas

Crispy Brussels Sprout

chistorra, maple glaze, marcona almonds

Truffle Fries

parmesan cheese, herbs, chive aioli

SWEET TEMPTATIONS 3

Passion Fruit Cheesecake

passion fruit coulis, white chocolate ganache, dehydrated meringue

Grand Marnier Crème Brûlée

macerated orange, chantilly cream

Guava Bread Pudding

warm brioche pudding, preserved guava, homemade vanilla bean ice cream

SPECIALTY COCKTAILS 8

Biscayne Bay Bubbles

Bombay Sapphire Gin, Prosecco, Fresh Lemon Juice, Ginger Honey Syrup, Candied Ginger

From Naples with Love

Aperol, Campari, Fresh Lime Juice, Prosecco

Hands of Thyme

Absolut Vodka, House-Made Thyme Syrup, Fresh Lime Juice, Grapefruit Soda

Orange Oasis

Myers's Dark Rum, Honey Syrup, Orange Juice, Lemon Juice, Angostura Bitters, Egg White

Yuzu in the Waves

Japanese Whisky, Yuzu Juice, Honey Syrup, Jasmine Tea

Seaside Sipper

Tanqueray Gin, Pepper Raspberry Syrup, Lemon Juice, Saline Water, Angostura Bitters, Egg White

Coastal Cayenne

Jose Cuervo Tradicional Tequila, Guava Purée, Cayenne, Fresh Lime Juice, Agave

Passion on the Atlantic

Sombra Mezcal, Passion Fruit Syrup, Citric Acid, Agave, House-Made Pepper Tincture

SPARKLING 6

Mia Dolcea, Moscato d'Asti, Piemonte, Italy

AVAILABLE OPTIONS

\$16.00

\$75.00

Lunetta, Prosecco, Veneto, Italy

AVAILABLE OPTIONS

\$17.00

\$80.00

Marqués de Cáceres, Cava, Penedes, Spain

AVAILABLE OPTIONS

\$22.00

\$95.00

Barons de Rothschild Ritz Brut, Champagne, France

AVAILABLE OPTIONS

\$28.00

\$135.00

Moët & Chandon, Impérial Brut Champagne, France

AVAILABLE OPTIONS

\$35.00

\$165.00

The Callie, Sparkling Rosé, California

AVAILABLE OPTIONS

\$22.00

\$105.00

ROSÉ 1

Château Miraval, Côtes de Provence, France

AVAILABLE OPTIONS

\$22.00

\$95.00

WHITE 7

Eletrice, Chardonnay, Tuscany, Italy

AVAILABLE OPTIONS

\$19.00

\$95.00

Frank Family, Chardonnay, Carneros, California

AVAILABLE OPTIONS

\$23.00

\$105.00

Matanzas Creek, Chardonnay, Sonoma County, California

AVAILABLE OPTIONS

\$24.00

\$110.00

Southern Right, Sauvignon Blanc, South Africa

AVAILABLE OPTIONS

\$18.00

\$85.00

Nautilus Estate, Sauvignon Blanc, Marlborough, New Zealand

AVAILABLE OPTIONS

\$21.00

\$95.00

Terlato, Pinot Grigio, Colli Orientali del Friuli, Italy

AVAILABLE OPTIONS

\$18.00

\$85.00

Pieropan, Soave Classico, Veneto, Italy

AVAILABLE OPTIONS

\$18.00

\$90.00

RED 10

Penfolds Max's, Cabernet Sauvignon, South Australia

AVAILABLE OPTIONS

\$20.00

\$100.00

Round Pond Estate, Cabernet Sauvignon, Napa Valley, California

AVAILABLE OPTIONS

\$25.00

\$110.00

Hess, Lion Tamer, Cabernet Sauvignon, Napa Valley, California

AVAILABLE OPTIONS

\$30.00

\$125.00

King Estate, Pinot Noir, Willamette Valley, Oregon

AVAILABLE OPTIONS

\$19.00

\$95.00

Boen, Pinot Noir, Santa Maria River Valley, California	AVAILABLE OPTIONS
	\$22.00
	\$105.00
Hess Panthera, Pinot Noir, Sonoma Coast, California	AVAILABLE OPTIONS
	\$25.00
	\$115.00
Finca Decero, Malbec, Mendoza, Argentina	AVAILABLE OPTIONS
	\$20.00
	\$90.00
Château Chapelle d'Alienor, Bordeaux Superieur, France	AVAILABLE OPTIONS
	\$18.00
	\$90.00
Planeta, Frappato, Sicilia, Italy	AVAILABLE OPTIONS
	\$20.00
	\$100.00
Banfi, Chianti Classico Riserva, Tuscany, Italy	AVAILABLE OPTIONS
	\$22.00
	\$110.00

SPARKLING ROSÉ ³

The Callie, Sparkling Rosé, California	\$105.00
Moët & Chandon, Impérial Brut Rosé, Champagne, France	\$215.00
Gosset, Grand Rosé, Champagne, France	\$215.00

CHARDONNAY ⁹

Elettrice, Tuscany, Italy	\$95.00
Frank Family, Carneros, California	\$105.00
Matanzas Creek, Sonoma County, California	\$110.00
Stags' Leap, Napa Valley, California	\$120.00
Cakebread, Napa Valley, California	\$125.00
Penfolds Bin 311 South Australia	\$140.00
Rombauer Carneros, Napa Valley, California	\$150.00
J. Moreau et Fils Mountmains, Chablis Premier Cru Montmain, Burgundy, France	\$180.00
Louis Jadot, Chassagne-Montrachet, Beaune, France	\$200.00

SAUVIGNON BLANC ⁶

Southern Right, South Africa	\$85.00
Nautilus Estate, Marlborough, New Zealand	\$95.00
Boya, Chile	\$105.00
Oberon, Napa Valley, California	\$125.00
Domaine André Vatan, Sancerre, Loire, France	\$130.00
Sinegal, Napa Valley, California	\$145.00

RIESLING ²

August Kessler, Rheingau, Germany	\$75.00
Schloss Vollrads, Rheingau, Germany	\$100.00

PINOT GRIGIO ³

Gabbiano, Venezia, Italy	\$75.00
Terlato, Colli Orientali del Friuli, Italy	\$85.00
Santa Margherita, Adige River Valley, Italy	\$95.00

INTERESTING WHITES ⁴

Pieropan, Soave Classico, Veneto, Italy	\$90.00
Skouras, Moscofilero, Greece	\$90.00
Familia Torres Pazo Das Bruxas, Albariño, Spain	\$100.00
Chateau Clarke le Merle, Bordeaux Blanc, France	\$130.00

CABERNET SAUVIGNON ¹⁰

Penfolds Max's, South Australia	\$100.00
Round Pond Estate, Napa Valley, California	\$110.00
Hess Lion Tamer, Napa Valley, California	\$125.00
Antica, Napa Valley, California	\$190.00
Sinegal Sommelier Cuvée, Napa Valley, California	\$245.00
Cakebread, Napa Valley, California	\$260.00
Stags' Leap Artemis, Napa Valley, California	\$285.00
Staglin Salus, Napa Valley, California	\$330.00

Joseph Phelps, Napa Valley, California	\$350.00
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Silver Oak, Napa Valley, California	\$380.00
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PINOT NOIR 9

King Estate, Willamette Valley, Oregon	\$95.00
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Boen, Santa Maria River Valley, California	\$105.00
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Hess Panthera, Sonoma Coast, California	\$115.00
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Amayna, Leyda Valley, San Antonio, Chile	\$115.00
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Complicated, Monterey County, California	\$135.00
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Etude Fiddlestix Vineyard, Santa Rita Hills, California	\$150.00
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Arista, Russian River Valley, Sonoma County, California	\$300.00
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Bouchard Aine & Fils, Pommard, Burgundy, France	\$340.00
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Bergström Silice, Willamette Valley, Oregon	\$355.00
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MALBEC 3

Finca Decero, Mendoza, Argentina	\$90.00
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Don Miguel Gascón, Mendoza, Argentina	\$100.00
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Ernesto Catena Animal, Mendoza, Argentina	\$100.00
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MERLOT 4

Swanson, Napa Valley, California	\$105.00
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Northstar, Columbia Valley, Washington	\$110.00
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Duckhorn Decoy, Napa Valley, California	\$120.00
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Frank Family, Napa Valley, California	\$160.00
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SYRAH 3

Stephane Ogier, Côte-Rôtie, France	\$195.00
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Montes Folly, Colchagua Valley, Chile	\$245.00
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Penfolds St. Henri, Shiraz, South Australia	\$315.00
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ZINFANDEL 3

Mount Peak Rattlesnake, Sonoma Country, California	\$120.00
Frank Family, Napa Valley, California	\$150.00
Orin Swift 8 Years in the Desert, Napa Valley, California	\$180.00

INTERESTING REDS 12

Château Chapelle d'Alienor, Bordeaux Superieur, France	\$90.00
Planeta Frappato, Sicilia, Italy	\$100.00
Banfi, Chianti Classico Riserva, Tuscany, Italy	\$110.00
Gérard Bertrand Chateau L'Hospitalet, La Clape, France	\$130.00
The Prisoner, Red Blend, Napa Valley, California	\$130.00
Renato Ratti, Barolo Marcenasco, Italy	\$135.00
Montes Purple Angel, D.O. Valle de Colchagua, Chile	\$135.00
Cafaggiolo, Fortuni, Pinot Nero, Tuscany, Italy	\$160.00
Torres Celeste, Crianza, Ribera del Duero, Spain	\$190.00
Allegrini, Amarone della Valpolicella, Veneto, Italy	\$195.00
Cafaggiolo Pater Patriae 2015 Pinot Nero, Tuscany, Italy	\$240.00
Concha y Toro Don Melchor, Cabernet Sauvignon, Alto Maipo Valley, Chile	\$275.00

PORT 4

Taylor Fladgate 10 Year	\$20.00
Taylor Fladgate 20 Year	\$24.00
Taylor Fladgate 30 Year	\$36.00
Taylor Fladgate 40 Year	\$54.00

THE VAULT 10

Caymus, Cabernet Sauvignon, Napa Valley, California	\$405.00
Far Niente, Cabernet Sauvignon, Napa Valley, California	\$445.00
B.V., Georges de Latour Private Reserve, Cabernet Sauvignon, Napa Valley, California	\$490.00
Chateau la Gaffeliere, Saint-Émilion, France	\$480.00
Ornellaia, Blend, Bolgheri, Italy	\$585.00

Viña Almaviva, Blend, Puente Alto, Chile	\$650.00
Quintessa, Napa Valley, California	\$730.00
Château Mouton Rothschild 2006 Pauillac, France	\$2,030.00
Château Margaux 2010 Margaux, France	\$2,455.00
Château Lafite Rothschild 2016 Pauillac, France	\$2,750.00

VODKA 9

Absolut	\$17.00
Absolut Vanilia	\$17.00
Belvedere	\$21.00
Ketel One	\$19.00
Ketel One Botanicals	\$18.00
Ketel One Citroen	\$18.00
Grey Goose	\$21.00
Stoli Elit	\$25.00
Tito's Handmade	\$18.00

RUM 16

Appleton Estate Signature	\$18.00
Bacardí Superior	\$18.00
Bacardí Reserva Ocho	\$23.00
Captain Morgan Original Spiced	\$19.00
Diplomático Exclusiva Reserva	\$23.00
Havana Club Añejo Blanco	\$18.00
Havana Club Añejo Clasico	\$19.00
Leblon Cachaça, Brazil	\$18.00
Mount Gay Eclipse	\$19.00
Myers's Original Dark	\$17.00
Rhum Barbancourt 15 Year	\$28.00
Ron Zacapa 23	\$28.00

Ron Zacapa XO	\$34.00
Plantation XO	\$23.00
Santa Teresa 1796	\$20.00
Smith & Cross	\$19.00

TEQUILA & MEZCAL 19

Burrito Fiestero Joven Mezcal	\$20.00
Burrito Fiestero Ensamble Mezcal	\$27.00
Casa Dragones Blanco	\$38.00
Casa Dragones Joven	\$90.00
Casamigos Blanco	\$24.00
Casamigos Reposado	\$26.00
Casamigos Añejo	\$34.00
Clase Azul Plata	\$50.00
Clase Azul Reposado	\$54.00
Del Maguey Vida Mezcal	\$19.00
Don Julio Blanco	\$20.00
Don Julio Reposado	\$24.00
Don Julio Añejo	\$28.00
Don Julio 1942 Añejo	\$55.00
Jose Cuervo Tradicional, Plata	\$18.00
Patrón Silver	\$22.00
Patrón Platinum	\$75.00
Patrón Burdeos Añejo	AVAILABLE OPTIONS
	1oz: \$80.00
	2oz: \$155.00
Sombra Mezcal	\$17.00

GIN 7

Beefeater	\$17.00
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Bombay Sapphire	\$20.00
Hendrick's	\$21.00
Monkey 47	\$30.00
Sipsmith	\$19.00
Tanqueray	\$18.00
The Botanist	\$22.00

WHISKEY 4

Crown Royal, Canada	\$19.00
Jack Daniel's, Tennessee	\$17.00
Jameson, Ireland	\$17.00
Redbreast, Ireland	\$24.00

RYE 6

Angel's Envy	\$30.00
Bulleit	\$20.00
Knob Creek	\$21.00
Michter's US*1	\$22.00
Rittenhouse 100	\$18.00
Whistlepig 10 Year	\$32.00

BOURBON 10

Angel's Envy	\$20.00
Basil Hayden	\$21.00
Blanton's	\$36.00
Buffalo Trace	\$17.00
Bulleit	\$20.00
Booker's	\$34.00
Knob Creek	\$19.00
Maker's Mark	\$17.00

Michter's US*1 **\$22.00**

Woodford Reserve **\$20.00**

JAPANESE WHISKY 3

Hibiki Harmony **\$21.00**

Suntory Toki **\$18.00**

Suntory Yamazaki 12 Year **\$40.00**

BLENDED SCOTCH WHISKY 6

Chivas Regal 12 Year **\$18.00**

Chivas Regal 18 Year **\$21.00**

Dewar's White Label **\$18.00**

Johnnie Walker Black Label **\$22.00**

Johnnie Walker Blue Label **\$70.00**

Monkey Shoulder **\$19.00**

SINGLE MALT WHISKY 14

The Balvenie 12 Year Single Barrel, Speyside **\$27.00**

The Balvenie 14 Year Caribbean Cask, Speyside **\$29.00**

Glenfiddich 12 Year, Speyside **\$21.00**

The Glenlivet 12 Year, Highlands **\$21.00**

The Macallan 12 Year Double Cask, Highlands **\$21.00**

The Macallan 15 Year Double Cask, Highlands **\$45.00**

The Macallan 18 Year Sherry Oak Cask, Highlands **\$75.00**

The Macallan 25 Year Sherry Oak Cask, Highlands **AVAILABLE OPTIONS**

1oz: \$180.00

2oz: \$350.00

The Macallan Rare, Speyside **\$132.00**

The Macallan M **AVAILABLE OPTIONS**

0.5oz: \$125.00

1oz: \$255.00

2oz: \$510.00

Laphroaig 10 Year, Islay	\$20.00
Lagavulin 16 Year, Islay	\$32.00
Oban 14 Year, West Highlands	\$26.00
Talisker 10 Year, Islay	\$23.00

COGNAC & BRANDY 5

Hennessy Privilège VSOP Cognac	\$24.00
Hennessy Paradis Cognac	AVAILABLE OPTIONS
	1oz: \$160.00
	2oz: \$320.00
Rémy Martin VSOP Cognac	\$23.00
Rémy Martin XO Cognac	\$36.00
Remy Martin Louis XII Cognac	AVAILABLE OPTIONS
	0.5oz: \$125.00
	1oz: \$255.00
	2oz: \$510.00

LIQUEUR 18

Aperol, Italy	\$12.00
Averna Amaro, Italy	\$15.00
Baileys Irish Cream, Ireland	\$12.00
Campari, Italy	\$15.00
Carpano Antica Formula, Italy	\$12.00
Chartreuse, Green, France	\$20.00
Chartreuse, Yellow, France	\$18.00
Combiér L'Original, France	\$18.00
Cointreau, France	\$14.00
Disaronno Originale, Italy	\$14.00
Fernet-Branca Amaro, Italy	\$12.00
Frangelico, Italy	\$16.00
Grand Marnier, France	\$14.00
Grand Marnier Louis Alexandre, France	\$25.00

Kahlúa, Mexico	\$12.00
Luxardo, Italy	\$12.00
Pernod Absinthe, France	\$13.00
St~Germain, France	\$14.00

THE GREENHOUSE SPREAD 3

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 | Muhummara | Babaganush

CHEF'S SELECTION CHARCUTERIE BOARD 7

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 | Castelvetrano Olives

FARMER'S SALAD BAR 3

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

SALAD IN A JAR 2

Baby Spinach | Candied Pecan | Pomegranate | Cherry Heirloom Tomato | Date Vinaigrette

Quinoa Salad | Roasted Acorn | Toasted Marcona Almond | Tarragon Vinaigrette

FISHERMAN'S CATCH 5

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 1

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 4

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 7

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

GRAND DESSERT 4

Black Forest Gateau

Bûche de Noël

Verrines

Winter Spiced Cheesecake Trifle

INDIVIDUALS 4

Raspberry Pavlova

Passion Coconut Christmas Ball

Santa Hat Petit Four

Chef's Christmas Cookies

RITZ KIDS 3

Chia Spiced Pumpkin Panna Cotta

Toasted Merengue | Tres Leches | Coconut

Triple Chocolate

HOT SELECTION 4

Mac & Cheese

Crispy Chicken Tenders

French Toast Sticks

Mini Corn Dogs

WELCOME AMUSE - BOUCHE 1

Tuna Tartar with Antonio's Caviar | Brioche Crostini

FIRST COURSE 2

Heart of Palm and Heirloom Tomato Salad | Coconut | Avocado

Local Fish and Aji Amarillo Ceviche | Lime Citrus | Fresh Herbs

SECOND COURSE 2

Mushroom and Pine Nut Salad | Pickled Mushrooms | Spicy Mustard

Charred Octopus | Crispy Potatoes | Paprika Aioli and Herbs

THIRD COURSE 3

Roasted Florida Red Snapper | Baby Carrots | Lemon-Leek Emulsion

Grilled Beef Tenderloin | Broccoli Rabe | Basil Sesame and Chili

Baby Roasted Cauliflower | Turmeric Tahini | Pomegranate | Pistachio

SWEET FINISH 3

Dark Chocolate Mousse | Peanut Caramel

Passion Fruit Sorbet

Florida Citrus Pavlova Champagne Diplomat | Blood-Orange Sorbet

DINNER SPECIALS 3

Lemon Herbs Pan Seared Grouper

\$68.00

Bouillabaisse Broth | Poached Mussels | Grilled Artisan Bread

Yemenite Spiced Roasted Lamb Rack

\$68.00

Eggplant Puree | Potato Galette | Black Garlic Mint Jus

Vegetable Stuffed Portobello Mushroom

\$29.00

Pea Puree | Ancient Grains | Heirloom Carrots

ZERO-PROOF DRINKS 9

Dessert Bloom

Lyre's Agave Reserve Spirit, Prickly Pear Syrup, Fresh Lime Juice, Soda Water, Pink Himalayan Salt

Golden Yuzu

Lyre's Dry London Spirit, Cucumber Water, Yuzu Juice, Agave Syrup, Tonic Water, Edible Gold Flakes

Winter Pear

Lyre's White Cane Spirit, Pear Nectar, Lemon Juice, Ginger Syrup, Soda Water, Grated Nutmeg, Torched Rosemary

Velvet Espresso

Lyre's Amaretti, Fresh Espresso, Vanilla Ice Cream, Shaved Chocolate

Twilight Tropicana

Lyre's Dark Cane Spirit, Lyre's White Cane Spirit, Lyre's Orange Sec, Fresh Squeezed Lime Juice, Orgeat, Mint, Dehydrated Lime, Torched Cinnamon Stick

Sicilian Pineapple

Lyre's Italian Orange, Fresh Pineapple Juice, Lyre's Dark Cane Spirit, Fresh Squeezed Lime Juice, Pineapple Frons

Hazelnut Mocha

Lyre's White Cane Spirit, Lyre's Coffee Originale, Fresh Espresso, Hazelnut Syrup

Salty Dog-Oh

Lyre's White Cane Spirit, Fresh Squeezed Pink Grapefruit Juice, Fresh Squeezed Lime Juice, Dehydrated Lime, Maldon Salt

Starlett's Kiss Martini

Lyre's Dry London Spirit, House Made Vanilla Syrup, Fresh Passionfruit, Fresh Squeezed Lime Juice, with a Lyre's Classico Back

WELCOME AMUSE BOUCHE 1

Welcome Amuse Bouche

APPETIZERS 2

Goat Cheese Brûlée Salad

Roasted Beet | Baby Arugula | Peach | Key Lime Vinaigrette

Local Fish Ceviche

Coconut Leche De Tigre | Plantain Chips Cancha

MID-COURSE ²

Meze Platter

Vegetable Crudité | Tzatziki | Tomato Tapenade | Naan Bread

Tuna Poke Bowl

Jasmine Rice | Avocado | Scallions | Toasted Nori | Fresno Chili | Cucumber | Sesame Seed | Edamame | Gochujang Aioli

ENTRÉE ²

Pan Seared Florida Snapper

Roasted Root Vegetables | Boniato Puree | Herb Oil

Charred Grilled Filet Mignon

Blistered Tomatoes | Shishito Peppers | Red Wine Jus