

Biltmore

MIAMI ~ CORAL GABLES

BILTMORE SUNDAY CHAMPAGNE BRUNCH

BREAKFAST STATION

Chef Prepared Omelettes

Featuring a selection of fresh seasonal gourmet vegetables, cheeses, meats, seafood made-to-order

Classic Eggs Benedict

Eggs made-to-order with Black truffle hollandaise sauce

Pancakes // Belgian Waffles // Cinnamon Raisin French Toast
with choice of toppings:

Warm Vermont maple syrup, fresh mango fruit compote,
wild berry compote, toasted pecans and vanilla whipped cream

From the Griddle

Applewood smoked bacon and country sausage links

Breakfast Potatoes

Individual Quiches

CARVING STATION

Slow-roasted Herb-Crusted Prime Rib of Beef Au jus
and Horseradish Mouseline

Spice Rubbed Leg of Lamb with Fresh Mint Sauce

Roasted Pork with Apple Chutney

Fresh fish Carved-to-Order

Seasonal Accompaniments

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TAPAS

Artisanal Charcuterie Board

Serrano ham, breasola, speck ham, soppressata, chorizo

Hand-Crafted Cheese Board

Chef's weekly selection of soft, semi-soft, hard, washed rind and blue cheeses

Classical French Country Pâtés and Terrines,

Cornichons, Pickled Pearl Onions and Gourmet Mustards

SAMPLE SALAD SELECTIONS

Blue Crab and Avocado

Fresh Mozzarella

Baby Mixed Greens with
Homemade Dressings, Artisanal Oils
and Vinegars

Greek Feta Cheese, Grape
Tomatoes, Cucumber, Onion and
Oregano

Marinated Crimini Mushrooms with
Shallot-Sherry Vinaigrette

Mediterranean Grilled Chicken with
Tarragon and Capers

Stuffed Grape Leaves with Spiced
Yogurt Dipping Sauce

Grilled Asparagus drizzled with
Lemon Infused Extra Virgin Olive Oil

Watermelon with Feta Cheese and
Marinated Red Onion

Garbanzo Beans, Roasted Piquillo
Peppers and Shaved Parmesan

Marinated Imported
Cherignola Olives

Madras Curry Chicken and
Mango Chutney Salad

Marinated Grilled
Seasonal Vegetables

Fregola with Baby Zucchini
and Sun-dried Tomato

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SAMPLE SALAD SELECTIONS

Cracked Bulgur Wheat
Tabbouleh Salad

Kalamata and
Green Olive Tapenade

Marinated Hearts of Palm
and Artichokes

Roasted Garlic Hummus with
Smoked Paprika

Pesto Orzo Salad with
Spicy Lamb Sausage

Roasted Eggplant Baba ghanoush

Seasonal Tropical Fruit Display

Lavosh, Crackers and Flatbreads

SUSHI STATION

Skillfully Prepared-to-Order Maki Sushi and Sashimi,
Pickled Ginger, Wasabi and Soy Sauce

SEAFOOD, CAVIAR & RAW BAR

Caviar & Roe on Ice

Domestic and imported caviar and roe selections,
blini, toast points and traditional condiments

Seafood on Ice

Chef's weekly selection of chilled oysters shucked-to-order

Chilled poached gulf shrimp and split Alaskan king crab legs

Horseradish cocktail sauce, European cocktail sauce,
Sherry mignonette and creamy grain mustard

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SEAFOOD, CAVIAR & RAW BAR

Mediterranean Seafood Salad

Green Lip Australian Mussel Salad

Grilled Calamari Salad

Citrus Poached Atlantic Salmon

Cold Smoked Scottish Salmon

Smoked White Fish, Trout and Mahi Mahi

Vine Ripe Tomatoes, thin Red Onions and Caper Berries

Mini Bagels & Gourmet Blended Cream Cheeses

Mexican Red Shrimp Ceviche

Key West Snapper & Lime Ceviche

PASTA STATION

Imported Pastas Cooked-to-Order with
Chef's Selection of Seasonal Gourmet Ingredients & Sauces
Featuring Chef's Pasta Creation of the Week

Olive Foccacia

Fresh Basil and Pine Nut Pesto

Parmigianino Reggiano Cream Sauce

Fresh Tomato Basil Coulis

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DESSERT STATION

Chef's Sample Seasonal Pastry Selections

Chocolate Sacher Torte
Apple Strudel
Black Forest Cake
Chestnut St. Honore
Pistachio Paris Breast
Apple Tarte Tatin
Praline Mocha Cake
Florida Key Lime Pie
Dulce de Leche Rolls
Fresh Seasonal Fruit Tarts
Pear Financier
Pineapple Upside-down Cake

Chocolate Coconut Cake
Chocolate , Praline and Dulce de
Leche Yule Log.
Egg Nog Crème Brulée
Pumpkin, Pecan and Apple Pie
Fruit Tart
Mini Carrot Cake
Mini Cheesecake
Chocolate Molten Cake
Mix Berry Trifle
Chocolate Bread Pudding
Sugar-Free Dessert Selections

ICE CREAM CREPES & CHOCOLATE FONDUE FOUNTAIN

Crepes Prepared to Order with Cherries Jubilee
Assorted hand Dipped Ice Creams
Warm Cinnamon Bananas Foster
Warm Caramel Sauce, Sundae Toppings, Vanilla Whipped Cream
Chocolate Fountain Fondue
Vanilla Sponge Cake
House Made Marshmallows
Fresh Baked Cookies
Double Fudge Brownies
Jumbo Coconut Macaroons

Adults: \$75++

Children: \$37.50++

Hotel Executive Chef, Rolando Cruz-Taura
Executive Sous Chef, Jose Gomez
Executive Pastry Chef, Olivier Rodriguez