



Spring Celebration Brunch

Sunday April 16th, 2017 | 12:30 pm till 3:30 p.m.

Florida 'Sips'

Orange, Coconut & pineapple juice

Bottomless 'Sunshine State' Mimosa & Bellini Bar

All you can sip Champagne, Mimosas and Bellinis
(see pricing below)

Down by the Seaside

Old Bay shrimp cocktail, King Crab and Oysters on the Half Shell

vodka cocktail sauce, lemons, salsa golf

Gravlax mini bagels | cream cheese | boursin cheese | eggs | capers | tomatoes | sweet onions.

Tuna Poke | Florida orange | lime | scallions | sesame seeds | soy sauce

Herb & citrus scallops | smoked paprika | citrus butter | strawberry and mango Panko crumbs

Cajun shrimp & biscuits martinis | parsley | onions | sharp cheddar cheese

Signs of Spring

Grilled Shrimp & Hearts of Palms "Louie" Salad | Thousand Island dressing

Sweet Corn | red onions | green pepper | feta cheese | mayonnaise | corn chips

Spring Greens Salad | condiments & dressings

Peter Rabbit's dream slaw | golden raisins tamari ginger & maple dressing

Chilled Japanese Soba Noodles | wonton skins

Antipasti | Mezze

Jardinière | marinated vegetables | artichokes | asparagus | zucchini | roasted pepper
Hummus | Babba Ganoush | Kalamata Tapenade,
Hialeah sausages, Kielbasa sausage and cured meats | Marinated olives
Crusted parmesan and herb flat breads

Spring Forward

Country Ham | ginger ale, cherry & pomegranate glaze
Pompano & Citrus butter | Pinot Grigio and crab cream sauce
Calle Ocho Beef Short Ribs | sour orange marinade & chimichurri sauce | fried plantains
Creamy Chanterelle mushroom risotto | smoke salmon | Gouda cheese
Roasted butternut squash | maple syrup | crumbs
Steamed & buttered baby vegetables
Green Kale gratin

Roasted Lamb Rack

Herb rubbed with turnips and aromatics, slow roasted and carved to order
Served with media noche bread, Little Havana plantain chips & garlic mojo

For the Kids

kids buffet with favorites of mac'n'cheese,
chicken tenders, mini sliders burgers,
buttered corn, tator tots and
veggie snacks with ranch dip.

'Peeps S'mores'

Colorful 'Peeps treats' made to order, choose
your favorite classic Peeps figure, toast it
and sandwich it together with milk chocolate
and graham crackers
Jelly Bean & white chocolate Easter bark

'Sweet Tooth'

Pineapple & mango "upside down" cake with Bourbon Caramel Sauce
Carrot cupcakes | red velvet cake pops | 'Glazed doughnut' bread pudding | Triple citrus Bundt cake
Strawberry & passion fruit Pavlova's | Mini blueberry eclairs | Mix berries panacotta Martini's and more...

\$55 + Tax + Gratuity | \$25 children 5-12 years old | 4 and under eat free
Unlimited **Champagne, Mimosas & Bellini's** \$20

For reservations call Neomi's at 305-692-5770 / 5771