

Biltmore

CORAL GABLES ~ MIAMI



19th Hole Breakfast

7:00 a.m. – 11:30 a.m.

Breakfast Wrap 9

Two Farm Fresh Organic Eggs Scrambled wrapped in a Whole Grain Tortilla
Choice of: Smoked Bacon, Country Ham or Link Sausage, American, Swiss or Cheddar Cheese, Grilled Red Onions or Green Peppers

Hole-in-One Breakfast 12

Two Eggs 'Cooked-to-Order' Crispy Hash Browns & Toast

Traditional Eggs Benedict 15

Two Poached Eggs on Toasted English Muffins, Canadian Bacon & Truffle Hollandaise

Omelets Prepared to Order 13

Three Farm Fresh Organic Eggs, Crispy Hash Browns, Toast or English Muffin

Cinnamon Raisin French Toast 11

Vermont Maple Syrup & Whipped Butter

Buttermilk Pancakes 11

Vermont Maple Syrup & Whipped Butter Add Blueberries, Pecans or Chocolate Chips 2

Tropical Fruit Plate 9

Fresh Berries, Melon, Bananas, Kiwi & Mango

Cold Cereal & Fruit 6

House made Granola & Honey, Cheerios, Corn Flakes, Shredded Wheat
Add Sliced Banana or Fresh Berries 1

Biltmore Bakery Selections 5

Pastellitos Croissants Bagels
Danish Pastry Blueberry Muffins

Breakfast Meats 5

Apple-wood Bacon Canadian Bacon Cured Ham Sausage Links

Tropical Juice Selections 5

Fresh Squeezed Orange & Grapefruit Juices, Apple, Tomato and Pineapple Juices



Chef de Cuisine Tony Verdeau

Hotel Executive Chef Rolando Cruz-Taura