



## CARILLON MIAMI WELLNESS RESORT INTRODUCES NEW FALL TASTING MENU AT THE TAMBOURINE ROOM BY TRISTAN BRANDT



*Photo credit: Michael Pisarri*

**MIAMI – October 23, 2024** – [Tambourine Room by Tristan Brandt](#), the Michelin-starred restaurant at [Carillon Miami Wellness Resort](#), unveils its most refined menu to date, marking the arrival of fall with a highly anticipated seven-course tasting experience that pushes the boundaries of culinary artistry. This fall menu created by Chef Tristan Brandt and Chef de Cuisine Timo Steubing unfolds as a masterful balance between French culinary traditions and contemporary creativity, with each ingredient-driven dish showcasing exceptional flavors to tantalize even the most practiced palates for a world-class dining experience.

“There’s nothing quite like the magic of the changing seasons—and we’ve made it our priority to capture this essence through taste at Tambourine Room,” said Chef Steubing. “Our new menu is a celebration of fall’s vibrant flavors, emphasizing, as always, fresh, quality ingredients that celebrate the seasonality of our region. Together with Pastry Chef Sevanna Caban, we’ve masterfully balanced art and flavor to create one of the most unforgettable culinary journeys available at our restaurant to date.”

Highlights of the Tambourine Room’s new fall menu include:

- Sourced for pristine quality, **Royal Miyagi Oyster | Crème Fraiche | Ikura | Wasabi** is served with tangy crème fraiche, red Ikura caviar, and fresh wasabi. With a delicate, briny essence enhanced by subtle umami notes, the amuse bouche is ideal for pairing with fine Champagne.
- Chef Steubing’s signature dish and personal favorite on the menu, **Hawaiian Shrimp | Artichoke | Olive | Salted Lemon** is marinated and served with Parmesan cream, shrimp essence, artichoke, salted lemon skin, pickled ginger vinaigrette, red olive, lime gel, and Ossetra caviar.
- Reflecting Chef Steubing’s passion for flavors of the South of France and the kitchen’s mastery of French culinary techniques, **Striped Bass | Mushroom | Tarragon | Leeks** features Atlantic striped bass poached to perfection for moistness and tenderness and paired with locally sourced produced.

- French technique and Asian influences create a match made in heaven with **Squab | Kohlrabi | Sakura | Smoked Tea**, featuring California squab, delicate Japanese Sakura cherries of various textures, and smoked Chinese tea.
- Served just ahead of dessert, **Palo Santo | Palm Sugar Gelato | Coconut Cobra Granita** is autumn warmth topped with a palm sugar tuille cookie and a mint tincture. Pastry Chef Sevanna Caban drew inspiration from her roots in Puerto Rico, where palo santo (“holy stick”) is often used for its spiritual and healing properties.

In addition, whiskey aficionados can indulge in Tambourine Room’s exclusive Macallan Experience, in which guests can enjoy an array of the finest selection of Macallan whiskies—each offering unique aromas and flavors for an unforgettable luxurious experience, all showcasing an array of flavors and textures that are curated to delight the senses. The Macallan Experience includes an expressive age statement and selections from their decanter series ranging from \$34 to \$2,375.

Guests seeking—and traveling for—Michelin-rated dining can enhance their stay with The Tambourine Room package at Carillon Miami Wellness Resort. Enjoy the comfort of a one- or two-bedroom luxury apartment, complete with priority reservations for an exclusive VIP dining experience at Tambourine Room. The package includes a \$600 dining credit to indulge in culinary excellence, plus two Touchless Wellness treatments per guest. For an unforgettable blend of luxury and gourmet indulgence, visit the Carillon Miami’s [website](#).

### **Pricing**

Chef Tristan Brandt’s Seven-Course Fall Tasting Menu at the Tambourine Room is available Wednesday – Sunday, via 7pm seating – \$285; Chef’s Recommended Wine Pairing – \$135.

Reservations for the Tambourine Room by Tristan Brandt are available on the first of each month for that month and the following month via [Open Table Icon](#).

For more information, please visit [www.tambourineroom.com](http://www.tambourineroom.com) or follow along on Instagram at [@TambourineRoom](#). High-res images are available [here](#) (photo credit: Michael Pisarri).

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### **About Carillon Miami Wellness Resort**

Located along the white sand shores of Miami Beach, Carillon Miami Wellness Resort presents an authentic and specialized approach to health, wellness, and complete well-being. Exuding the "luxury of wellness," the resort focuses on aligning physical, mental, and spiritual health by offering a comprehensive retreat, the largest spa & wellness center on the Eastern Seaboard (70,000 sq. ft.), a one-of-a-kind Thermal Experience and a medical wellness division, personalized health retreats and services through the biostation at Carillon Miami, and more. The resort features 90 spacious one- and two-bedroom luxury apartments, ranging in size from 720 – 1,200 sq. ft. An array of recreational activities are at guests' fingertips, access to the resort's two-story indoor rock wall and resort pools located throughout the property: the oceanfront Cabana Pool and the adult-only rooftop Atlantic Pool. Carillon Miami Wellness Resort promotes a path to discovery and provides tools for a healthier lifestyle extending beyond each guest's stay. In 2024, Carillon Miami Wellness Resort was recognized by Travel + Leisure as one of top "15 U.S. Wellness Retreats with Incredible Spas;" received a Newsweek Award as one of the "Best U.S. Wellness Resorts;" and was recognized as one of Florida's Best Wellness Retreat by the 2024 World Spa Awards, among many other awards and accolades throughout the years. The resort is a member of Leading Hotels of the World, with a Forbes 4-star rating, and is committed to upholding the highest standards in health and safety and is a Sharecare Health Security VERIFIED® with Forbes Travel Guide destination. For more information, please visit [www.carillonhotel.com](http://www.carillonhotel.com).

### **About Tristan Brandt**

Tristan Brandt is a top chef, former youngest two-star chef in Germany, culinary consultant, and entrepreneur for national (Germany) as well as international gourmet experiential concepts. Under the brand "by Tristan Brandt" he takes on patronages for restaurants, supports young talent and organizes top-tier gourmet festivals. Tristan Brandt represents a modern French-based cuisine with Asian influences. He is a supporter of young cooking talent, whom he trains and integrates into his culinary projects. Tristan Brandt has worked for MICHELIN star chefs such as Harald Wohlfahrt\*\*\*, Dieter Müller\*\*\*, Jean-Georges Klein\*\*\*, Stefan Stiller\*\*\*, Jordi Cruz\*\*\*, Herbert Brockel\* and Manfred Schwarz\*. In 2012, he completed his master chef's degree at the renowned hotel management school in Heidelberg in just three months. From the beginning of January to July 2013, he traveled the world and worked with Dieter Müller on the MS Europa. In 2013, he set another career milestone when Richard Engelhorn brought him into the famous Engelhorn fashion house in Mannheim, Germany to fulfill his long-held dream of running his own MICHELIN-starred restaurant. Together they opened OPUS V, a gourmet restaurant for which he was awarded 2 MICHELIN stars and 18 Gault&Millau points within a very short time, making Brandt the youngest chef in Germany at the time to lead a two-star kitchen. For this purpose, engelhorn Gastro GmbH was founded and Tristan Brandt was appointed managing director. Here he was responsible for 130 employees and 9 gastronomy operations, including two MICHELIN-starred restaurants (OPUS V\*\*, Le Corange\*). In 2020 Brandt became managing director of Restaurant 959 & Pino's Bar in Heidelberg, Germany and at the end of the same year patron of the gourmet restaurant "epoca by Tristan Brandt" in the five-star superior Hotel Waldhaus Flims Wellness Resort. In 2022, Brandt's protégé and epoca head chef Niklas Oberhofer was awarded a MICHELIN star and 17 Gault&Millau points in Switzerland. In December 2022, Tristan Brandt continued his international culinary journey making his U.S. debut at the Carillon Miami Wellness Resort and launched the new fine dining restaurant "Tambourine Room by Tristan Brandt." The restaurant was awarded a MICHELIN star by the MICHELIN Florida 2023 guide, making it the only new MICHELIN-starred restaurant in Miami. In November 2023, the restaurant "epoca by Tristan Brandt" moved from Flims to Zurich to the renowned restaurant "Sonnenberg". Tristan Brandt was the patron and further supported MICHELIN star chef Niklas Oberhofer with his expertise. Tristan Brandt currently works in Switzerland as patron and concept creator for the seasonal restaurant "artis by Tristan Brandt" at the Hotel Prättschli Alpine Spa in Arosa. Since 2023, he has also been the culinary patron for the seasonal Heidelberg dinner show "WinterVariété by Tristan Brandt". At the end of 2024, Tristan Brandt will take over the patronage of the entire gastronomy at Schloss Reinhartshausen in the Rheingau, including the fine dining restaurant "Marcobrunn by Tristan Brandt", which is expected to open in 2024 under the helm of two head chefs, Simone Kubitzek and Hella Eggers. For more information, please visit: [www.tristan-brandt.de](http://www.tristan-brandt.de).

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