



CARILLON MIAMI WELLNESS RESORT PARTNERS WITH CELEBRATED CHEF TRISTAN BRANDT TO OPEN TAMBOURINE ROOM BY TRISTAN BRANDT

Opening December 2, Just in Time for Art Basel 2022, the 18-Seat Fine Dining Restaurant to Serve Modern Classic French Fare with Asian Influences as Chef Brandt's U.S. Debut



Photo credit: Michael Pisarri

MIAMI – November 30, 2022 – The Carillon Miami Wellness Resort and acclaimed Chef Tristan Brandt are pleased to announce that his first U.S. restaurant, Tambourine Room by Tristan Brandt, will open on December 2, 2022, as the latest amenity for guests, residents, and visitors to the 150-luxury apartment resort.

The 18-seat, fine dining restaurant will serve modern classic French cuisine with Asian influences, building on the celebrated history of the Tambourine Room, which first opened in 1958 and has been known as a place for cocktails and conversation. Nearly 65 years later, Chef Brandt and his creative culinary team have re-energized the room, transforming it into a world-class dining destination.

“I’m fortunate enough to have cooked in noteworthy kitchens across many of Europe and Asia’s major cities and being able to open my first U.S restaurant in such a vibrant and dynamic city such as Miami, where the gastronomy only continues to evolve, is really a dream come true,” said Chef Tristan Brandt. “I’m thankful to my partners at the Carillon Miami Wellness Resort for trusting in our vision for the Tambourine Room and I look forward to sharing our artful approach to fine dining with guests.”

Carillon Miami Wellness Resort’s Executive Managing Director Patrick Fernandes added, “We’re always exploring new ways to enrich the experience of staying at or visiting the resort. With the Michelin guide now in Florida and a renewed focus on upscale dining in Miami, partnering with Chef Brandt will provide a dazzling, elevated destination restaurant that challenges the notion of what modern fine dining is and can be. We’re lucky to have Chef Brandt and his team in residence at the Carillon.”

Chef Brandt comes to the Carillon Miami Wellness Resort after years of honing his culinary point of view and having received numerous awards and accolades, including working at and leading multiple Michelin-starred restaurants. In 2013, when he was the head chef at OPUS V in Germany, the restaurant was awarded two Michelin stars, at the time making him the youngest chef in the country to lead a two-star kitchen. More recently, in October 2022, his restaurant Epoca by Tristan Brandt at the Waldhaus Flims hotel in Switzerland was awarded one Michelin star.

Chef Brandt's culinary team includes Chef de Cuisine Timo Steubing, who has worked in renowned kitchens in Germany and Denmark and recently served in the same role at Brandt's Restaurant 959 in Heidelberg, Germany, and Pastry Chef Logan Seibert, who was named "Pastry Chef of the Year" at the 2021 Anuga food conference. Together, the creative team has developed tasting menus that draws inspiration from classic French haute cuisine, the local and seasonal ingredients found around South Florida, and the chefs' culinary upbringings in Michelin-starred kitchens in Germany and Asia. Diners will begin each meal with a few bites that are nods to the 1950s and 1960s and the notable hors d'oeuvres of the era.

Guests will be kept on the edge of their seats during their culinary journey. Simple menu descriptions unveil surprises and delights along the way leading to flavorful explorations on one's palate. For example, **Tuna | Jalapeño | Miso** becomes a roasted sesame-marinated tuna tartare delicately placed in a jalapeño and green bell pepper sauce, topped with a warm miso foam; and **Scallop | Cauliflower | Curry** is presented as thinly sliced scallops marinated in brown butter and curry spices, nestled atop cauliflower puree alongside pieces of roasted cauliflower, with a lobster, tarragon and saffron sauce. One of Chef Brandt's signatures – beef tartare hidden under a layer of caviar alongside kimizu, whipped crème fraiche, and crispy house-made sourdough chips – will also make its first appearance stateside and available as an enhancement to one's meal. To conclude the evening, **Banana | Chocolate | Cashew** features chocolate mousse with a banana-lime sorbet and cashew panna cotta accompanied by an array of petit fours.

Tambourine Room by Tristan Brandt will be open Wednesday through Sunday with two seating options. The first seating at 6 p.m. will offer a three-course tasting menu for \$140 per person and the second seating at 8:30 p.m. will offer a six-course tasting menu for \$215 per person. Both menu prices are not inclusive of tax and gratuity.

The wine program features an expansive selection of marquee bottles of sparkling and still wines to suit any palate. Chef Brandt believes the menus are best enjoyed with wine, as such, the restaurant is currently wine only. To fully immerse oneself into the Tambourine Room experience, diners may choose to add a wine pairing for \$55 (6 p.m. seating) or \$135 (8:30 p.m. seating).

Most recently serving as the resort's private dining room, the Tambourine Room has been transformed into an intimate dining den with 18 seats, and flexibility up to 20. The mid-century modern dining room is filled with hues of ocean blues, creams, gold, and silver. Custom oak tables and blue leather chairs are accompanied by parquet wood floors and circular modern chandeliers. The room is accented by a tiled mirror wall as well as dark blue leather and light wood wall panels.

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

For more information, please visit www.tambourineroom.com or follow along on Instagram at [@TambourineRoom](#).

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 150 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 2021, Carillon Miami Wellness Resort ranked within Travel + Leisure's World's Best Awards as one of the "[Top 15 Domestic Destination Spas](#)," the only property in Florida, and was also named one of the "[Top 10 Destination Spa Resorts in the United States](#)" in Condé Nast Traveler's 35th annual 2022 Readers' Choice Awards. The resort 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.

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 the role as chef for restaurants, supports young talent and organizes top-tier gourmet festivals such as the Waldhaus Flims Festival of the Arts in Flims, Switzerland or the Pfälzer Gourmet Festival in Deidesheim, Germany. 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 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 the restaurant 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 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 chef for the gourmet restaurant "Epcoa by Tristan Brandt" in the five-star superior Hotel Waldhaus Flims Wellness Resort, which was awarded one Michelin star in October 2022 and 17 Gault&Millau points. That same month, Brandt opened his next gastronomic project "Riva by Tristan Brandt" in Pforzheim, Germany. 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." For more information, please visit: www.tristan-brandt.de.