

The Surf Lodge Popup Miami Beach





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The Surf Lodge is hosting a popup café at NADA Miami Beach in the Deauville Beach Resort during Art Basel Week Miami. The Surf Lodge will also be hosting tiki bar pool parties and late night programming.

The Surf Lodge's Jayma Cardoso has teamed up with Lisa Chanos, previously a food festival and new media executive in the UK, who has returned to the states to grow the new brand of The Surf Lodge.

Cardoso and Chanos are expanding The Surf Lodge ethos of health and wellness, sustainability, and commitment to local purveyors extending beyond their Hamptons reach. They are diversifying into the fast casual industry with a grab and go concept that will focus solely on food and will embody The Surf Lodge lifestyle. Their menu will have an emphasis on thoughtful dishes with honest and locally sourced ingredients.

Cardoso and Chanos noticed a real shift in consumer demand for thoughtfully curated menus with honest ingredients at a more accessible price point. They seek to establish The Surf Lodge food division as an integral part of their lifestyle brand and hope to continue to please loyalists and appeal to new customer segments.

Their popup café offering will be prepared fresh on site every day, using locally sourced produce and organic grass fed dairy and all natural, organic, hormone free meat. The Surf Lodge has partnered with ABC Carpet & Home to transform the Deauville space. Their popup at NADA is the perfect outpost to experiment with their new fast casual venture.

Menu

Watermelon Salad <i>with feta, mint and basil seeds</i>	7
Heirloom Tomato Salad <i>with buffalo mozzarella and basil</i>	8
Butternut Squash Salad <i>with mixed baby greens, candied pecans, raspberry and white balsamic-pear vinaigrette</i>	7
Kale Salad <i>with pomegranate seeds, ricotta salata, and yellow tomatoes</i> <i>with organic pasture raised chicken</i>	8 12
King Oyster Mushroom Salad <i>with pickled cherry peppers, sunflower sprouts, beet greens, baby gem lettuce, shiso, and pommery mustard on thick ten grain bread</i>	6
Truffled Grilled Cheese <i>with prosciutto</i>	7 10
Cuban Sandwich	8

Pasture Raised Chicken Sandwich with toasted almonds, grapes, madras curry, arugula on crusty ciabatta	8
BLT <i>with applewood smoked bacon, heirloom tomato, and smashed avocado</i>	7
Pesto Fusilli <i>with sundried tomatoes</i>	6
Red Quinoa Salad <i>with greens, dried cranberries, sliced almonds, and edamame</i>	7
Ceviche <i>catch of the day, coconut cream, mango, blood orange and chile</i>	10
Seaweed Salad <i>with chile and sesame</i>	6

Dessert

Guava Cheesecake Parfait
from Catalina's Bake Shop

5

Passionfruit Mousse
from Catalina's Bake Shop

5

Key Lime Pie
from Joe's Stone Crab

6

Fresh cold pressed juices from JugoFresh

Sean Olnowich

Executive Chef, The Surf Lodge Café Popup

Sean Olnowich, executive chef of The Surf Lodge Café Popup and partner of The House, is passionate about sustainably sourced and local ingredients. He graduated from The French Culinary Institute and has honed his technical skills to let simple ingredients shine. Chef Olnowich has been chef at prestigious restaurants such as New York's Le Madri, L'Ecole (the restaurant in the French Culinary Institute), Matthew Kenney's Winebar, Todd English's Olives New York and Glass.

In 2002, Chef Olnowich worked as Executive Chef of the exclusive Hamptons seasonal restaurant, Rocco's A La Playa. Chef Olnowich was awarded accolades including "Best Late Night Dining" in Hamptons Magazine in 2002 and 2003, and "Best Chef" in Hamptons Magazine in 2003. Chef Olnowich then went to oversee the kitchen at Wild Thyme. As Executive Chef he was awarded three stars by The New York Times Long Island section and "Best New Restaurant" by Dan's Papers.

In 2006, Chef Olnowich opened his own restaurant The House, in New York. This new Market American restaurant located in a historic carriage house in Gramercy Park serves lunch, dinner, and brunch and features hand selected seasonal and regional ingredients from New York's farms, orchards and waters. Chef Olnowich is passionate about supporting local purveyors and using the freshest ingredients available.

Chef Olnowich has appeared on The Food Network's 'Chopped', Fox TV's Good Day New York, CBS TV's Dining Deals, NBC's New York Live, CBS TV's 'Live from the Couch' and WPIX's Morning News and has been featured in publications such as NY Post, NY Daily News, New York Magazine, Men's Fitness Magazine, AM New York, Hamptons Magazine, Eater and Time Out NY.