

Beachside Brunch



110 per person

Enjoy a complimentary glass of champagne on arrival

For The Table

Southern Biscuits
housemade jams

HB's Imperial Crudo
*selection of crudo, tartar
sauces and garnishes*

Entrees

choice of

Crab Benedict

*english muffin, crab cakes
poached eggs, hollandaise, salad*

Lobster Roll

*spicy mayo, sumac
fennel & apple slaw, salad*

Super Bowl

*lentils, barley, tomato, feta, cucumber
hummus, kale, avocado, lemon vinaigrette*

Grilled Branzino (N)

*romesco, broccolini, grilled lemon
basil, toasted almonds, fennel salad*

Steak and Fries (GF)

*prime sirloin, tomato
béarnaise, fries*

Roast Beef Sandwich

*baguette, roast beef, horseradish aioli
dijon, provolone, parmesan fries*

3 Eggs Any Style (GF)

breakfast potatoes, roasted tomato

Omelette (GF)

*choice of: cheddar, mushroom
feta, peppers, tomato
spinach, ham*

Shakshuka Eggs

*poached eggs, tomato gravy
sourdough bread*

Gluten-Free (GF) | Vegan (V) | Dairy (D) | Contains Nuts (N) |  BALANCE BY FOUR SEASONS

Our mindfulness and contribution to sustainability are connected in our efforts to make a difference by sourcing locally and seasonally when available, using only cage-free eggs and sustainably certified fish, and reducing waste while minimizing environmental impact.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Cocktails

Guayaba Rosa

*pink guava, rose
blanc de blancs*

18

Vino Tonica

*granbazan etiqueta verde
limoncello, tonic water*

18

Garden Party

*hendrick's gin, elderflower
st. george basil eau-de-vie
fresh lemon, blanc de blancs*

18

Morning Mile

*altos reposado, espresso
coconut, pedro ximenez
sherry, agave*

18

Champagne



Laurent-Perrier, 'La Cuvée' Brut NV	29 128
Veuve Cliquot, 'Reserve Cuvée' Brut NV	35 162
Moët & Chandon, 'Impérial Brut' NV	30 135
Ruinart, Blanc de Blancs NV	65 298
Billecart-Salmon 'Brut Rosé' NV	292
Krug, 'Grande Cuvée' Brut NV	660
Louis Roederer, 'Cristal Rosé' 2014	1600

