

Private Dining Menus

HB's Canape Menu

Cocktail Style

Prices per Dozen

Cold

Burrata Tartlet | 168
asparragus, basil gremolata

Fresh Rice Paper Rolls | 140
mixed vegetables and herbs, poached shrimps
warm peanut sauce

Caviar Blinis | 216
citrus crème fraiche, chives

Wild Salmon Crudo | 168
preserved lemons, avocado crema
crostini, extra-virgin olive oil

Spicy Tuna Tartare | 168
lettuce cups, avocado crema, serrano

Hamachi Crudo | 168
spicy ponzu, wasabi, crispy rice

HB's Canape Menu

Cocktail Style

Prices per Dozen

Hot

Fish Croquettes | 168
safron aioli, espelette

Wagyu sliders | 180
house sauce, smoked cheddar, cornichons
vegeterian option available

Torched Wagyu Nigiri | 168
sushi rice, furikake

Crab Bisque “Capuccino” | 168
truffle aioli, shaved black truffle

Grilled Octopus | 168
chorizo, romesco, potato coins

Shrimp Tempura | 168
bomba sauce, micro coriander, toasted sesame seeds

HB's

Gulfshore Menu

95 per Person

Appetizers

choice of

Artichoke Dip
sundried tomato, basil, crispy pita chips

Salmon Crudo
avocado crema, endive, lemon, coriander, mint

Burrata
asparagus, basil gremolata, toasted seeds, mint chervil

Entrees

choice of

Steak Frites
prime sirloin, chimichurri, fries

Grilled Fresh Catch
grilled baby gem, roasted

Roasted Eggplant Steak (N, V)
chickpeas, hummus, truffle, chermoula, capers
pine nuts, mint

Chicken Salad
grilled chicken breast, baby gem, avocado, shape radish, mix
carrots, red wine vinaigrette

Desserts

choice of

Key Lime Pie
white chocolate ganache, crispy meringue

Tropical Sunday
tropical ginger sorbet, mango, vanilla chantilly
candied popcorn, waffle chip

Gluten-Free (GF) | Vegan (V) | 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.

HB's

Presidential Menu

160 per Person
Family Style Menu

Amuse Bouche

Seasonal Selection

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

Appetizers

Shrimp Cucumber Salad
asparagus, basil gremolata, toasted seeds, mint chervil

Charred Octopus
romesco, marcona almond, chorizo, potatoes

Artichoke Dip
furikake crispy pita chips

Entrees

Grilled Lobster
whole grilled lobster, fine herbs, garlic fries, béarnaise sauce

Wagyu Steak
12 oz waguy striploin, shaved parmesan, arugula, herb tapenade

Grilled Fresh Catch
catch of the day, grilled baby gem, confit garlic, lemon herb sauce

Desserts

Key Lime Pie
white chocolate ganache, crispy meringue

Caribbean Profiteroles
malibu coconut cream, caramelized pineapple, coconut gelato

Chocolate Decadence *(GF)*
flourless chocolate cake, coffee cremeux, chocolate ice cream

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HB's

5th Avenue Menu

165 per Person

Appetizers

for the table

Tuna Tataki
pickled carrots, daikon, wasabi aioli
ginger-lemongrass dressing

Burrata
asparagus, basil gremolata
toasted seeds, mint chervil

Charred Octopus
romesco, marcona almond, chorizo, potatoes

Entrees

choice of

Grilled Bay Grouper
mashed potatoes, wilted leeks and spinach
caviar & salmon roe beurre blanc

Roasted Chicken
farro, heirloom carrots, fried hen of the woods parsnip
mustard jus

Wagyu Steak
striploin, shaved parmesan, arugula, herb tapenade

Roasted Eggplant Steak
chickpeas, hummus, truffle, chermoula, capers
pine nuts, mint

Desserts

choice of

Key Lime Pie
white chocolate ganache, crispy meringue

Chocolate Decadence
flourless chocolate cake, coffee cremeux chocolate ice cream

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

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