

BREAKFAST 6:30AM – 11AM

HOUSE SPECIALTIES

CALIFORNIAN 22

two eggs any style > herb potatoes > toast > choice of meat
choice of coffee tea or juice

EGG WHITE SCRAMBLE 17 [✓] ^{GF}

spinach > peas > feta cheese > cherry tomatoes

FARMERS MARKET SKILLET 17 [✓]

two eggs any style > cast iron roasted vegetables > herb salad

AVOCADO BENEDICT 18 [✓]

two poached eggs > smashed avocado > tomato > english muffin
herb potatoes

EGGS BENEDICT 20

shaved ham > hollandaise > english muffin > herb potatoes

PRIME STEAK & EGGS 27

two eggs any style > prime new york strip > herb potatoes
chimichurri

THREE EGG OMELETTE 19

choice of three fillings > herb potatoes > toast

fillings: bacon / pork sausage / chicken sausage / veggie sausage
ham / american cheese / cheddar cheese / swiss cheese
spinach / tomato / onion / mushroom / bell pepper / jalapeño

HEALTHY & LIGHT

SEASONS FRUIT PLATE 14 [✓] ^{GF}

freshly sliced melon > pineapple > berries > greek yogurt
vanilla honey

MIXED BERRY PARFAIT 13 [✓]

granola > greek yogurt > berries > vanilla honey

ACAI BOWL 14 [✓]

acai sorbet > granola > berries > coconut > vanilla honey

RED MILL STEEL CUT OATMEAL 12 [✓]

banana brulée > coconut > agave syrup > berries

BAGEL + LOX 21

smoked salmon > cream cheese > cherry tomatoes > fresh capers
pickled red onion > baby arugula > toasted bagel

THE BAKERY

choice of one 5

choice of three 12

PASTRIES

butter croissant > chocolate croissant > cinnamon roll

TOAST

white > sourdough > whole wheat > rye > english muffin

BAGELS

plain > multigrain > everything

MUFFINS

oat bran muffin > blueberry muffin > banana nut

BEVERAGE

HAPPY HOUR
MON-FRI
2PM - 5PM

BARISTA cold brew 4 espresso 3 macchiato 3.5 latte 5 add a shot 2
house drip 4 americano 3 cortado 4 affogato 8 add flavor .5

JUICE

cranberry > orange
pineapple > lemonade

RAW JUICE

ask your server about
our flavors

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness*

[✓] VEGETARIAN | ^{GF} GLUTEN FREE | ^R RAW
Chef de Cuisine | James Waters



PRESSREADER IS NOW AVAILABLE
THROUGH FOUR SEASONS WIFI

FROM THE GRIDDLE

VANILLA HONEY FRENCH TOAST 17 [✓]

challah bread > local strawberries

CHURRO WAFFLE 16 [✓]

vanilla cream > cinnamon sugar > berries

BANANAS FOSTER PANCAKES 16 [✓]

butter > brown sugar > cinnamon

BACADO EGG SANDWICH 16

scrambled > avocado > swiss > bacon > garlic aioli
brioche

SOUTH OF BORDER

BREAKFAST BURRITO 16

scrambled eggs > bacon > cheddar > bell pepper
avocado > potato > chipotle aioli

STACKED HUEVOS RANCHEROS 18 [✓]

two eggs any style > pepper > corn > black beans
onion > corn tortilla > salsa roja > queso fresco

POWER START

SEASONS DETOX ELIXIR 10 [✓] ^{GF}

spinach > cucumber > ginger > celery > apple juice

PROTEIN POWER SMOOTHIE 10 ^{GF}

strawberry yogurt > banana > coconut milk
organic vegan protein powder

SIDES

HASH BROWNS 6 ^{GF}

APPLEWOOD-SMOKED BACON 6

PORK SAUSAGE 6

CHICKEN SAUSAGE 6

VEGETARIAN SAUSAGE 6 [✓]

HERB SMASHED POTATOES 6 [✓] ^{GF}

SEASONAL FRUIT 6 [✓] ^{GF}

KITCHEN COUNTER

Pull up a front-row seat alongside Seasons' working kitchen, six guests can enjoy a thrilling culinary adventure while dining on a special five-course menu featuring the day's freshest seasonal ingredients. Seasons' culinary team will prepare a one-of-a-kind meal designed to delight and surprise, with an emphasis on what's local, seasonal, and organic.

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Party Size 2-6
\$95 per person >> \$35 wine pairing
Reservations must be made 24hrs in advance

CHEF'S TABLE

Eat like a Family at the Chef's Table in this exclusive setting inside Seasons Restaurant's working kitchen. Enjoy the evening with family, friends and important visitors as you share in the culinary creations and get the ultimate backstage pass to the artistry being created right before your eyes.

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Party Size 6-12
\$65 per person >> \$35 wine pairing
Reservations must be made 24hrs in advance

PRIVATE DINING ROOM

Whether you're bringing together generations of family members, celebrating a special occasion or planning an executive business retreat, Seasons Private Dining Room is the perfect place to tailor an event specific to your needs so that you can enjoy precious time together.

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For more information please contact our sales and catering department via email or call +1 (760) 603-3716.

PRESSREADER

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