









To order, please contact our Room Service Team 561.540.3242 Hotel Extension: 66 roomservice.palmbeach@fourseasons.com



# FRUIT AMENITIES

Known for its citrus grown throughout the year, Florida fruit amenities make for an authentic Palm Beach welcome.

## FRUIT BOAT | \$28

A combination of perfect seasonal whole fruits

Add a large bottle of Evian water | \$12



## EXECUTIVE FRUIT BOAT | \$38.00

A bountiful platter of perfect seasonal whole fruits combined with local tropical favorites

Add a large bottle of Evian water | \$12





## FRUIT AMENITIES

Known for its citrus grown throughout the year, Florida fruit amenities make for an authentic Palm Beach welcome.

## PERFECT FRUIT | \$16

Three perfect local whole fruits and sliced candied oranges

Add a large bottle of Evian water | \$12



# **HEALTHY SNACK | \$24**

Stay healthy while in Palm Beach! This healthy snack includes a small coconut water, grape and mint salad, whole granny smith apple, whole banana and raw almonds.





#### ARTISANAL AMENITIES

Our chefs have hand-selected gourmet cheeses & meats and paired with fruits that will complement the palate. Our Room Service team can assist with wine pairings for your selected artisanal amenity.

## ARTISANAL CHEESE BOARD | \$26

Three wedges of fresh cheese which includes Manchego, brie and Humbolt Fog. With the accompaniment of fresh grapes, dried fruits and grilled baguette.

Add a bottle of the Iconoclast Cabernet Sauvignon \$72



# VINTERS SECRET | \$74

A wedge of Manchego cheese, dried fruits, dates and chocolate covered almonds with a half bottle of Migration Pinot Noir.





#### ARTISANAL AMENITIES

Our chefs have hand-selected gourmet cheeses & meats and paired with fruits that will complement the palate. Our In Room Dining team can assist with wine pairings for your selected artisanal amenity.

## FIG & GOAT | \$18

A wedge of Humboldt Fog, dried fruits and sliced grilled baguette.

Add a bottle of the Iconoclast Cabernet Sauvignon \$72



# FLORIDA CITRUS & FARM CHEESE | \$21

Fresh local ricotta cheese with honey, two orange muffins, small jar of orange marmalade and sliced candied oranges.

Add a large bottle of Evian water | \$12





## ARTISANAL AMENITIES

Our chefs have hand-selected gourmet cheeses & meats and paired with fruits that will complement the palate. Our In Room Dining team can assist with wine pairings for your selected artisanal amenity.

# ARTISAN BOARD | \$32

Sliced salami, green peppercorn mustard, olives, marinated goat cheese and slices of grilled baguette.

Add a bottle of Flor De Campo Pinot Noir | \$60



# SALAMI & OLIVES | \$22

Sliced salami, marinated olives and slices of grilled baguette.





#### **SWEET AMENITIES**

Satisfy your sweet tooth with an indulgent dessert made by our innovative Pastry team. Pair any of these delicious dishes with a bottle of your favorite champagne or prosecco for a truly delectable experience.

## SWEET CITRUS BITE | \$21

Chocolate dip candied oranges, pistachio orange chocolate cluster and madeleine cookies.



# CHOCOLATE & SEA SALT | \$14

Dark and milk Valrhona chocolate rounds and homemade toffee accompanied with sea salt.





## **SWEET & SAVORY AMENITIES**

Satisfy your sweet tooth with an indulgent dessert made by our innovative Pastry team. Pair any of these delicious dishes with a bottle of your favorite champagne or prosecco for a truly delectable experience.

# CHOCOLATE SINNER PLATE | \$24

Homemade Valrhona chocolate bars, chocolate praline truffle, Jivara chocolate coins, homemade caramel pecan toffee and sea salt.



# ROYAL INDULGENCE | \$28

Fresh chocolate dipped strawberries, assorted macaroons, chocolate covered almonds and homemade brownies.





#### SPECIAL OCCASION AMENITIES

Celebrating a birthday, anniversary or a special occasion while in Palm Beach? Our Pastry team can create memorable amenities to make your day one-of-a-kind. Interested in a custom cake or dessert? Contact our In Room Dining team for pricing and details.

#### BIRTHDAY CAKE | \$16

Celebrate with a chocolate mousse cake topped with seasonal fruit and chocolate shavings.

Add a bottle of J Vineyard Brut Rosé | \$88



# CHOCOLATE DIPPED STRAWBERRIES | \$24

Fresh strawberries dipped in chocolate and topped with puffed rice and chocolate shavings.

\*Please note this dish is made without nuts.

Add a bottle of Enza Prosecco | \$55 Add a bottle of Louis Roederer | \$125





Treat your little one to a special amenity that will put a smile on their face. These delights will make their Four Seasons experience into one they'll always remember.

# MILK, COOKIE & BROWNIE | \$12

Oversized chocolate chip cookie, three mini brownies and a cup of cold milk.



# KIDS BIRTHDAY CUPCAKE | \$22

Create your own cupcake! Freshly made red velvet cupcake, butter cream frosting with toppings of M&M's, sprinkles and gummy bears.

Add a glass of cold milk | \$5





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## CHOCOLATE TURTLE | \$34

Chocolate turtle stuffed with chocolate chip cookie crumbles, marshmallows, gummy bears and M&M's.

Add a glass of cold milk  $\mid \$5$ 



# PIRATE TREASURE | \$28

Argh Matey! Find buried treasure in our white chocolate treasure box overflowing with chocolate gold coins

Add a glass of cold milk | \$5





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## FUN BUCKET | \$20

Get ready for the beach with our sand bucket overflowing with rice crispy flip flops, sunglasses and mini chocolate candy bars



# TODDLER AMENITY | \$14

Don't forget your little one! Toddlers can nibble on a box of Cherrios, bag of gold fish, apple juice, bucket & shovel with an inflatable fish





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## TEEN AMENITY | \$18

Fresh buttered popcorn, can of orange Fanta and a can of Coca Cola





# WINE SELECTIONS

 $Additional\ selections\ available\ upon\ request$ 

#### CHAMPAGNE & SPARKLING

| Enza, Prosecco DOC, Treviso, Italy                         | \$<br>55.00  |
|--|--------------|
| J Vineyards, Brut Rosé, Napa Valley                        | \$<br>80.00  |
| Louis Roederer, Brut Premier, Reims                        | \$<br>125.00 |
|  |              |
| WHITE AND ROSÉ   |              |
| Chardonnay, Bourgogne Blanc, JJ Vincent, France            | \$<br>52.00  |
| Chardonnay, McRostie, Wildcat Mountain, Sonoma, CA         | \$<br>56.00  |
| Chardonnay, Iconoclast, Russian River Valley, CA           | \$<br>64.00  |
| Riesling, Dr. Hermann, Mosel, Germany                      | \$<br>52.00  |
| Pinot Gorgio, Pithing, Grave di Friuli, Italy              | \$<br>52.00  |
| Sauvignon Blanc, Wither Hills, Marlborough, New Zealand    | \$<br>48.00  |
| Rosé, Saint André de Figuière, Provence, France            | \$<br>60.00  |
|  |              |
| RED  |              |
| Cabernet Sauvignon, Sequoia Grove, Rutherford, CA          | \$<br>84.00  |
| Cabernet Sauvignon, Iconoclast, Stag's Leap, CA            | \$<br>72.00  |
| Cabernet Sauvignon, Katherine Goldschmidt, Geyserville, CA | \$<br>64.00  |
| Pinot Noir, Flor De Campo, Stanford, CA                    | \$<br>60.00  |
| Pinot Noir, Schug, Carneros, Sonoma, CA                    | \$<br>66.00  |
| Sangiovese, Rocca delle Macie, Chianti, Italy              | \$<br>60.00  |
| Merlot, Candor, Paso Robles, CA                            | \$<br>56.00  |
| Syrah, Alexander Valley Vineyards, Sonoma, CA              | \$<br>52.00  |