COLONY PALM BEACH

"I see the restaurant as a constant evolution and look forward to progressive menu changes and ideas to further create the ultimate dining experience at The Colony. I take inspiration from the restaurant itself and the surrounding areas, tapping into Florida flavors and ingredients. I encourage our guests to select courses from any of the three menu categories, Classics, Seasonal and Harvest, in order to curate a personalized dinner."

—Executive Chef Tom Whitaker

2 Course $60
3 Course $70
4 Course $80
(Added first course, dessert or cheese)

CLASSICS

FIRST COURSE

Cucumber & Mint Vichyssoise
whipped sour cream, smoked salmon roe, pedro jimenez

Steak Tartare
egg, black truffle, Lox Farm spicy mustard, daikon pickles

Sweet Gem Caesar
white anchovy, cured egg, parmesan & black pepper custard

ENTRÉE

Revier Ranch Beef Tenderloin
braised puy lentils, turnip, tomato jam, port, fig

Butter Poached Lobster
sweet potato, thermidor, bruleed orange, confit fennel

Pork "Schnitzel" & Foie Gras
spaetzle, red cabbage & apple, sherry BBQ & prune compote

DESSERT

Key Lime Pie with Strawberry Sorbet
cinnamon crumble, meringue, basil seed, confit strawberry

Cashew Macaroon Cake
mango, vanilla ice cream, ginger caramel

SEASONAL

FIRST COURSE

Ossetra Caviar
guacamole, radish, masa, buttermilk cheese, finger lime
$75 supplement

Confit Lamb Belly
mint, harissa, crispy chickpea, braised pine nut, apricot

Endive Salad & Bruleed Goat Cheese
port vinaigrette, candied pecan, roasted beet & orange

ENTRÉE

Pan Seared Scallops
sunchoke, apple & vanilla chutney, hazelnut, roasted maitake

Roasted Chicken Breast
aioli, cucumber salad, onion, rosti potato, tarragon jus

Seared Red Snapper
saffron & lime, celery root remoulade, brussel sprouts, chorizo

DESSERT

Chocolate & Florida Orange Custard
vanilla panna cotta, hazelnut financier, confit hazelnuts

Artisanal Cheese
plum chutney, celery, grapes, crackers

HARVEST

FIRST COURSE

Local Tomato Panzanella
passion fruit, basil, mint, wheat croutons, cipollini onion

Avocado & Cucumber Gazpacho
chili & cantaloupe salad, toasted pumpkin seeds, nasturtium

Truffle & Ricotta Ravioli
burnt leek, roast vegetable jus, celery, mushroom ketchup

ENTRÉE

Potato & Rosemary Gnocchi
porcini cream, mustard, arugula, eggplant, turnip

Roasted Cauliflower
tofu curry sauce, dried grape, quinoa, kale, coconut

Abalone Mushroom Steak
cranberry bean, tomatillo chimichurri, jasmine rice, sesame

DESSERT

Guava Sorbet
citrus marmalade, elderflower jelly, glass almonds

Treacle Tart
confit lemon, milk jam, crème fraiche ice cream, anise

The Colony Hotel takes pride in serving locally sourced & sustainable ingredients whenever possible. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.