

The Colony Palms

Hotel and Bungalows

1ST COURSES

REGIIS OVA CAVIAR (gf)

Royal Ossetra | Egg Yolk | Shallots |
Crème Fraiche | Chives | Buckwheat Blinis

‘BUTTER ON TOAST’

House Made Focaccia | Grilled Grape & Rosemary |
Trio of Accoutrements

‘CELERY VICTOR’ CAESAR (gf, avail)

Honey Dark Rye Crouton | White Anchovy |
Cherry Tomatoes | Parmesan | Caesar Dressing

CHICKEN-IN-WAFFLE

Buttermilk Waffle Batter | Crispy Chicken Oyster | Maple Syrup

GIRL & DUG WILD GREENS (veg, gf)

Toasted Pine Nut | Vine-Ripened Cherry Tomatoes |
Sunflower and Pumpkin Seed | Parmesan Cheese |
Almond Pear Vinaigrette

CITRUS-CURED SALMON (gf)

Big Glory Bay | Dill Crème Fraîche | Pickled Cucumber |
Mustard Seed | Herb Oil | Rice Crackling

DIVER SCALLOP AGUACHILE (gf)

Pomegranate | Citrus | Serrano Chile | Sesame | Pickled Cucumber

CRAB LOUIS (gf)

Fresh Crab | Avocado | Shredded Jicama |
Hard-Boiled Egg | Red Beets | House Made Remoulade

STEAK TARTARE (gf)

Hand-Cut USDA Prime | Shallots | Ginger Scallion Relish |
Chino Valley Ranch Egg Yolk | Dijon Mustard | Crispy Rice

MAIN COURSES

DUCK A L'ORANGE

Miso & Black Garlic Roasted Breast |
Quenelle of Duck Liver Mousse | Macerated Berries |
Local Bee Pollen | Seasonal Citrus Glaze | Confit Croquette

BEEF WELLINGTON (gf)

Beet & Citrus Variation | Seasonable Vegetable Medley |
Frisée | Sauce Au Poivre

MARY'S CHICKEN...POT PIE

Soy-Marinated Cubed Breast | Baby Carrots |
Trio of Onion | Seasonal Mushroom | Herbs |
Puff Pastry

BIG GLORY BAY SALMON (gf)

Forbidden Rice | Bacon-Braised Swiss Chard |
Cream-less Corn Succotash | Caviar Beurre Blanc

CELERIAC ROOT STEAK (v, gf)

Duo of Curried Lentil | Sous Vide Chili Marinade |
Grilled Baby Leeks

TROUT AMANDINE

Whole Rainbow | Brown Butter White Miso Glaze |
Haricot Verts | Sunchoke Chips | Fennel Soubise

ROASTED COLORADO LAMB SADDLE

Seasonal Vegetable | Potatoes Au Gratin |
Mint Fluid Gel