



# THE COLONY PALM BEACH

## IN ROOM DINING

To order, dial "0" on your room phone

## BREAKFAST

Served from 7am - 11am

### EARLY STARTS

#### The Colony Granola Parfait

Florida Berry Compote, Vanilla & Lime Greek Yogurt

#### Overnight Oats v

Date, Prune, Fig, Sesame, Pumpkin Seed, Fresh Berries

#### Swiftly's Crushed Avocado on Toasted Nine Grain

Radish, Arugula, Heirloom Tomato

Add Two Large Eggs\* any style

#### Catsmo New York Smoked Salmon\*

Cream Cheese Schmear, Pop-up Bagel, Tomato, Caper, Onion, Crumbled Egg\*

#### Florida Fresh and Tropical Fruit Platter (GF)

Greek Yogurt and Greek Island Honey, Fresh Honeycomb

### ENTRÉES

#### The Benedicts\*

Hollandaise, Breakfast Potatoes, Watercress Salad

Nueske's Canadian Bacon *or* Catsmo Smoked Salmon\* Dill and Shallot Hollandaise

#### The Colony Breakfast

Two Eggs any style\*, Pork Sausage, Bacon, Mushroom, Grilled Tomato, Breakfast Potatoes;

Choice of Toast *or* Pop-up Bagel

#### The Full Vegan Colony Breakfast v

Vegan Scramble, Torched Avocado, Grilled Asparagus, Tomato,

Mushrooms and Breakfast Potatoes, Yami's Salsa, Toasted Nine Grain Bread

#### Western Omelet\* (GF)

Ham, Pepper, Mushroom, Onion and Cheddar, Breakfast Potatoes, Petite Salad;

Choice of Toast *or* Pop-up Bagel

#### Vegetable Omelet\* (GF)

Spinach, Tomato, Peppers and Goat Cheese, Breakfast Potatoes, Petite Salad;

Choice of Toast *or* Pop-up Bagel

#### Vanilla Pancakes

Blueberry Compote, Cream Cheese, Lemon Curd, White Chocolate Feuilletine

#### Colony Cereal Crusted French Toast

Caramelized Banana, Pecan Maple Syrup

Add: Bacon (2) | Sausage (2)

## DAY & NIGHT

Served from 11am - 10pm

### STARTERS

#### Chilled Globe Artichoke (GF)

Our Famous Artichoke, Poached in Citrus, Served Cold with Swiftly's House Vinaigrette

#### Chilled Poached Oishii Colossal Shrimp (4) (GF)

Cocktail Sauce, Mustard Sauce, Lemon

#### Swiftly's Crushed Avocado v

Espelette and Agave House Chips, Pico de Gallo, Yami's Salsa

#### Yellowfin Tuna\* Tartare

Avocado, Wonton, Radish, Cucumber, Tamari and Sesame, Black Garlic Kanzuri, Wasabi

#### Chilled Tomato Gazpacho

Red Pepper Relish, Toasted Sunflower Seeds, Basil Oil

#### Caramelized Caña de Cabra Goat Cheese

Blueberry, Pistachio, Beets, Bitter Greens, Radish, Lemon and Basil Vinaigrette, Pickled Mustard Seeds

#### Kale and Crispy Brussels Sprouts Caesar Salad

Parmesan, Black Pepper Caesar Dressing, Olive Oil Toasted Croutes

Add: Grilled Shrimp (5) | Grilled Chicken | 6 oz Grilled Salmon\*

### HAND HELDS

Choice of Fries, Swiftly's Slaw *or* Fruit

#### Swiftly's 1/2 Pound Burger\*

Cheddar, Red Onion Jam, Tomato, Lettuce, Onion Ring, Pickle, Burger Sauce

Add: Fried Egg\* | Billionaires Bacon | Avocado

#### Colony Club Classic

Cooked Prosciutto Ham, Roast Turkey Breast, Smoked Bacon, Swiss, Avocado, Heirloom Tomato

### ENTRÉES

#### Swiftly's Jumbo Lump Maryland Crab Cakes (2)

Creamed Spinach, Old Bay Crispy Smashed Potatoes, Tartar Sauce

#### Designer Bacon Wrapped Wagyu Meatloaf and Gravy

Mashed Potato, Roast Carrots and Green Beans

#### 8 oz Allen Brothers Prime Filet Mignon\* (GF)

Swiftly's Fries, Grilled Tomato, Jumbo Asparagus, Peppercorn Sauce

#### Paccheri Mezze, Calabrian Chili and Tomato Cream

English Peas, Arugula, Basil, Parmesan

Add: Grilled Shrimp (5) | Grilled Chicken | 6 oz Grilled Salmon\*

### SIDES

Swiftly's Fries (Add Truffle & Parmesan) | Crispy Brussels, Espelette and Agave | Fresh Fruit

Grilled Asparagus | Creamed Spinach | Sautéed Wild Mushrooms | Side Salad *or* Side Caesar

### DESSERT

#### Swiftly's Carrot Cake Terrine (GF)

Caramel, Walnut, Orange, Cream Cheese

#### Classic Key Lime Pie

Graham Cracker Crust, Vanilla Meringue

#### Tahitian Vanilla Crème Brûlée

Florida Berries, Scottish All Butter Shortbread

## LATE NIGHT

Served from 10pm - 12am

#### Colony Club Classic

Cooked Prosciutto Ham, Roast Turkey Breast, Smoked Bacon, Swiss, Avocado, Heirloom Tomato

#### Swiftly's 1/2 Pound Burger\*

Cheddar, Red Onion Jam, Tomato, Lettuce, Onion Ring, Pickle, Burger Sauce

#### Swiftly's Crushed Avocado v

Espelette and Agave House Chips, Pico de Gallo, Yami's Salsa

#### Burrata di Bufala with San Danielle 36-month aged Prosciutto

Pistachio, Cherry Tomatoes, Basil Vinaigrette

#### Chilled Poached Oishii Colossal Shrimp (4) (GF)

Cocktail Sauce, Mustard Sauce, Lemon

#### Kale and Crispy Brussels Sprouts Caesar Salad

Parmesan, Black Pepper Caesar Dressing, Olive Oil Toasted Croutes

#### Late Night Breakfast Plate

Scrambled Egg, Smoked Bacon and Pork Sausage; Choice of Toast *or* Pop-up Bagel

#### Catsmo New York Smoked Salmon\*

Cream Cheese Schmear, Pop-up Bagel, Tomato, Caper, Onion, Crumbled Egg\*

#### Chocolate Chip Cookie

## BEVERAGES

### COFFEE & JUICE

Floridian Pink Paradise Cup of Coffee | Café Latte | Cappuccino | Espresso

#### Kennesaw® Orange *or* Grapefruit Juice

Assorted Juices: Cranberry, Apple, Pineapple, V8, Tomato

### MONDAY COLD PRESSED JUICE

Citrus: Pineapple, Orange, Apple, Lemon, Turmeric, Ghost Pepper

Zest: Watermelon, Pineapple, Apple, Lemon, Lime, Beet

Greens: Cucumber, Spinach, Celery, Lemon, Dandelion

### HARNEY & SONS TEA

Black Teas: Darjeeling, English Breakfast, Decaf Ceylon, Earl Grey Supreme

Green Tea: Organic Green with Citrus & Gingko

Herbal Teas: Chamomile, Peppermint

## WINES

### CHAMPAGNE AND SPARKLING

Prosecco, Giusti, Italy

Sparkling, Charles LaFitte, France

Champagne, Veuve Clicquot, Yellow Label, Brut

### WHITE WINE

Pinot Grigio, Giusti, Longheri, Italy

Sauvignon Blanc, The Little Sheep, Marlborough

Sauvignon Blanc, Cade, Napa

Chardonnay, Paul Hobbs, CrossBarn, Sonoma

Chardonnay, Hill Family, "Carly's Cuvee", Napa

Chablis, 1er Cru, Denis Race, Burgundy

Pouilly-Fuisse, Denante, Burgundy

Sancerre, Sancerre, Loire Valley

### ROSÉ WINE

Summer in a Bottle, Wölffer Estate, New York

Whispering Angel, Château d'Esclans, Provence

### RED WINE

Pinot Noir, Brick and Mortar, Sonoma Coast

Pinot Noir, Brooks, Willamette Valley

Merlot, Browne Family, Forest Project, Columbia Valley

Malbec, Wölffer Estate, Mendoza, Argentina

Red Blend, Harvey & Harriet, Paso Robles

Cabernet, Delta, California

Cabernet, The Critic, Napa

Cabernet, Caymus, Napa

Albert Ponnelle, "Les Tilleuls", Burgundy

Masciarelli, Montepulciano d'Abruzzo Riserva

Il Bruciato di Antinori, Toscana