

WITH LOVE FROM THE COLONY...



LUST...

Amuse Bouche

Tuna Tataki Lollipop with Mango Wasabi,
Kumamoto Bay Oyster Mignonette and Beef Tartare Cone \$11
Louis Perdrier, Brut Excellence, France NV \$7.95

Fennel and Sweet Potato Bisque with Crabmeat Fritters \$9
Suggested Wine: Rudi Wiest Riesling, Germany \$7.95

Baby Butternut Squash Ravioli, Five Spiced Carrot Crème Fraîche
Wilted Baby Arugula and Aged Gorgonzola \$9
Suggested Wine: Bell Sauvignon Blanc, Lake County CA 2007 \$7.95

Heirloom Tomato and Baby Beets, Micro Greens and Rose Petals
And White Balsamic Vinaigrette \$9
Suggested Wine: Zenato Pinot Grigio, Italy 2008 \$7.95

LOVE...

Medallions of Veal Tenderloin

With Sweet Brandy Demi Glace, Feta Croquette, White and Green Asparagus \$34
Suggested Wine: Row Eleven Vinas 3 Pinot Noir, CA 2007 \$8.95

Butter Poached Maine Lobster with Creamy Ancini de Pepe
Braised Baby Spinach, Haricot Verts, Baby Carrots and Buttery Lobster Consommé \$34
Suggested Wine: Chalons Chardonnay, Monterey CA 2007 \$7.95

MISCHIEF...

Decadent Napoleon

Delicate Layers of Creamy Chocolate,
Raspberry and White Chocolate Mousses on Crispy Phyllo
With Fresh Strawberries, Raspberry and Caramel Sauces \$9
Suggested Wine: Moët & Chandon Imperial, FR NV \$13.95

Three Courses \$45 Four Courses \$50 Five Courses \$58
Wines, Tax and Gratuity are Not Included in Prix Fixe Menu Pricing

THE COLONY RESTAURANTS • 1620 GULF OF MEXICO DR. • LONGBOAT KEY, FL • 941.383.5558

