

# HOTEL COLONNADE

*Coral Gables*

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## DINNERS

### CHEF'S INSPIRED BUILD YOUR OWN DINNER TABLE

Chef choice of seasonal vegetables and desserts

### SALAD

Grilled Caesar | ciabatta croutons | grated parmesan cheese | lemon zest

Colonnade | mixed greens | blueberries | raspberries | orange scented goat cheese | toasted almonds

Farmers | mixed greens | cucumbers | bay tomato | pickled onions | castelvetrano olives | orange supremes | cotija cheese

Garden | mesculun | frisée | shaved fennel | baby beets | avocado | toasted sunflower seeds | citrus

Citrus | arugula | pomelos | lemon zest | baby tomato | mint | cucumbers | carrot ribbons | gorgonzola

Spinach | pickled onions | baby tomato | blue cheese crumbles | carrot ribbons | toasted pepitas

Choice of: lime vinaigrette | raspberry vinaigrette | balsamic vinaigrette | buttermilk ranch | Caesar | oil and vinegar | lemon vinaigrette | creamy roasted garlic blue cheese | creamy avocado | chipotle ranch

### ENTRÉES

Marinated Grilled Churrasco | chimichurri

Slow Roasted Herb Rubbed Prime Rib | au jus | horseradish cream

Marinated Black Garlic Rubbed Striploin | port wine demi-glace

Five Hour Braised Boneless Short Rib | braising jus reduction

Lamb Loin | herb mustard glaze

Marinated Shredded Pork Shoulder | citrus butter sauce

Sliced Beef Sirloin | exotic mushroom demi-glace

Roasted Chicken Thighs | smoked blue cheese sauce

Lime Marinated Chicken Breast | grilled artichokes | olives | white wine sauce

Guava Glazed Pork Loin | pineapple mango chutney

*Prices are exclusive of 24% taxable service charge and 9% state sales tax*

180 ARAGON AVE - ph. 305.569.6532 fax. 305.444.9706 - [www.hotelcolonnade.com](http://www.hotelcolonnade.com)

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## DINNERS

### ENTRÉES (continued)

Balsamic Grilled Chicken Breast | yellow and red tomato | basil | mozzarella cheese | balsamic | basil oil  
Stuffed Chicken | chorizo | asparagus | Manchego | caramelized onions | red wine reduction  
Grilled Marinated Chicken | sautéed leek | sage saltimbocca sauce  
Salmon | citrus marinated | miso glazed | orange mustard glaze | herb crusted - *select one*  
Mahi | citrus marinated | herb crusted | blackened | togarish dusted - *select one*  
Flounder | herb roasted | potato encrusted | pan seared | citrus marinated - *select one*  
Covina | thyme | fennel tomato broth | wine sauce  
Lobster and Shrimp Agnolotti | pancetta | peas | onions | lobster reduction  
Braised Beef Ravioli | spinach | mushrooms | marsala cream sauce  
Linguini or Cavatappi | spinach | pancetta | tomato | cipolini onion | pesto cream reduction

### SIDES

Toasted Farro  
Quinoa  
Creamy Polenta | goat cheese  
Calabaza Purée  
Creamy Polenta | goat cheese  
Roasted Truffle Potatoes  
Tri Color Fingerling Potato Hash  
Smashed Yukon Potato | truffle oil | parmesan  
Cauliflower Purée

### OPTIONS

Creation #1: two salads | one side | two entrées | two desserts  
Creation #2: two salads | two sides | three entrées | three desserts  
Creation #3: three salads | three sides | four entrées | four desserts

### DESSERTS

Piña Colada Cake  
Red Velvet Cake  
Coconut Cream Cake  
Key Lime Pie  
NY Style Cheesecake  
Chocolate Fudge Cake  
Carrot Cake  
Raspberry Almond Cake  
Apple Caramel Cake  
Chef's Mini Desserts  
Tiramisu  
Lemon Mousse  
White Rum Cake  
Seasonal Fruit Platter

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## DINNERS

### DINNER TABLE #1

Soup - Chef's choice

Royal Red Shrimp and Local Corvina Inspired Ceviche

Romaine | blistered shishito peppers | cured olives | grated pecorino | aged balsamic | Arbequina olive oil

Choice of: lime vinaigrette | raspberry vinaigrette | balsamic vinaigrette | buttermilk ranch | Caesar | oil and vinegar | lemon vinaigrette | creamy roasted garlic blue cheese | creamy avocado | chipotle ranch

### *Choose three entrées*

Charred Mahi Mahi | passion fruit reduction

Lemon and Rosemary Enhanced Chicken Breast | tomato | shallot | garlic wine sauce

Toasted Farro | herbs | scallions

Truffle Roasted Potatoes

Braised Five Hour Espresso Rubbed Short Ribs | braising jus reduction

Slow Roasted Marinated Shredded Pork Shoulder | cipolini onions | garlic | lemon compound butter

Lobster and Shrimp Agnolotti | peas | pancetta | onions | lobster tomato reduction

Roasted Herb and Peppercorn Rubbed Striploin | horseradish cream | red wine demi-glace

Chef's Choice of Seasonal Vegetables

Chef's Choice of Mini Desserts

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## DINNERS

### PLATED DINNERS

*Comes with Chef's selection of year-round sustainably sourced vegetables*

#### SALAD

Colonnade | mixed greens | blueberries | raspberries | orange scented goat cheese | toasted almonds

Wedge | iceberg lettuce wedge | heirloom tomato | lemon zest | grilled asparagus | carrot ribbons

Caesar | grilled romaine | lemon zest | ciabatta croutons | parmesan reggiano | classic dressing

Citrus | frisée | mesculun | shaved fennel | baby beets | avocado | pommelos | toasted sunflower seeds

Spinach | baby spinach | gorgonzola | yellow tomato | pickled onion | toasted cashews

Choice of: lime vinaigrette | raspberry vinaigrette | balsamic vinaigrette | buttermilk ranch | Caesar | oil and vinegar | lemon vinaigrette | creamy roasted garlic blue cheese | creamy avocado | chipotle ranch

#### ENTRÉES

Black Garlic and Espresso Rubbed Filet Mignon

Gorgonzola Encrusted Flat Iron Steak

Braised Short Rib

Marinated Grilled Churrasco

Stuffed Chicken Chorizo | asparagus | Manchego | caramelized onion

Marinated Bone in Chicken | caramelized shallot | tarragon cream sauce

Marinated Stuffed Chicken | plantains | roasted | poblano peppers | cotjia cheese

Stuffed Filet of Corvina | lobster | roasted vegetables | lobster fennel reduction

Citrus Salmon | honey soy glaze | mango papaya relish

Lime Charred Mahi | Mediterranean salsa

Zahtar Spiced Duck Breast | pomegranate blackberry reduction

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## DINNERS

### PLATED DINNERS

#### ENTRÉES (continued)

Orange Glazed Pork Belly | blood orange gastrique

Rack of Lamb | herb mustard glaze | red wine demi-glace

Veal or Pork Osso Bucco | hind shank

Guava Glazed Pork Loin

Roasted Vegetable Terrine | blistered shishito peppers | macadamia nut romesco

#### SIDES

Calabaza Purée

Creamy Goat Cheese Polenta

Toasted Farro

Tri Color Fingerling Potato Hash

Wild Rice Pilaf | cherries | figs

Quinoa

Smashed Yukon Potatoes | parmesan | truffle oil

Cauliflower Purée

Corn and Cheese Soufflé

#### DESSERTS

Key Lime Pie

NY Style Cheesecake

Bananas Foster Cheesecake Carrot  
Cake

Apple Caramel Tart

Mango Mouse Cake

Chocolate Cake

Flan

Tres Leches Cake

Chocolate Marquis\* Macadamia

Nut Tart\* Chocolate Orange Mousse

Cake\* Fresh Fruit Tart\*

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