

The Colony Club

DINNER

Everyday,
5pm – 9pm

Our restaurant purchasing reflects our commitment to sustainability.

All seafood products are sourced from certified sustainable aquaculture operations.

We are also proud to buy from the following local producers amongst others:

Palm Spring Certified Farmer's Market
Mossy Creek
Mushrooms
Fresh Origins
Girl & Dug Farms
Vadivia Farms
Cuyama Orchards
Weiser Farms
County Line Harvest
Babe Farms

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or sous vide prepared items may increase your risk of foodborne illness. Our cuisine is carefully prepared in a kitchen that contains nuts, dairy, shellfish, soy & wheat.

A 20% gratuity will be added to parties of 6 or larger.

We add a 2% Kitchen Appreciation Fee of which 100% goes to kitchen employees.

TO START

REGIIS OVA CAVIAR SERVICE (GF)

Ossetra Caviar | Gluten Free Blinis | Egg | Shallots | House made Crème Fraiche with Chives
Dijon Mustard 200

BAKED HARBISON

Warm Harbison cheese, apple and mustard chutney, French bread crostini | 34

CORN & FENNEL CHOWDER (GF)

Corn & Fennel Chowder | Huitlacoche | Corn Salsa 26

AVOCADO SALAD (GF)

Jumbo Shrimp | California Avocado | Citrus Vinaigrette | Micro Cilantro | Blonde Frisée 39

ROASTED BABY BEET SALAD

Red and Golden Beets | Pickled Red Onion | Humbolt Fog Cheese | Pumpnickel | Minus 8 Vinaigrette
Lavender Honey 39

SALMON TARTAR

Citrus Cured Big Glory Bay Salmon | Dill Crème Fraiche | House Pickled Cucumber | Mustard Seed
Herb Oil | Rice Crackling 29

ENTREES

HAMACHI & AHI CRUDO

House Made Shiso Ponzu | Sushi Rice 59

CHILEAN SEA BASS (GF)

'Cream less' Creamed Corn Succotash | Neuske Bacon | Toy Box Vegetables 67

BIG GLORY BAY SALMON (GF)

Local Persian Cucumber | Asian Pear | Coconut Cucumber Yogurt | Fresh Hearts of Palm 49

DRY AGED MOULARD DUCK BREAST (GF)

Forbidden Rice | Orange Braised Fennel | 49

NIMAN RANCH PORK CHOP

Heirloom Grits | Balsamic Pickled and Roasted Cippolini Onions | Mustard Demi
Journeyman's Andouille | Frisee Salad | 65

USDA PRIME RIBEYE CAP

Yukon Boursin Pommies Puree | Seasonal Vegetables | Crispy Cracklings | Avocado Mousse | Red
Wine Jus 67

BRAISED ROYAL TRUMPET Vegan (GF) (DF)

Mushroom Braised in a Shoyu | Forbidden Rice | Edamame Emulsion 47