



Menu

4533 PGA Blvd. (In The Gardens Square Shoppes)
Palm Beach Gardens, Florida
561.627.2662

Dinner

[DINNER](#) | [LUNCH](#) | [WINEBAR](#)

Appetizers

- Brandied Lobster Bisque with Maine Lobster Meat...\$10
- Gorgonzola Dolce Stuffed Warm Medjool Dates with frisee greens and crispy bacon in a hazelnut sherry vinaigrette...\$11
- Chilled Shellfish Cocktail of Jumbo lump crab, gulf shrimp, Pommerey mustard and keylime mustard sauces, Vegetable crudites...\$17
- French Onion Soup baked with an Herb Crostini and Gruyere Cheese...\$8
- Wild Mushroom Strudel of Crisp Filo filled with an assortment of Sautéed Woodland Mushrooms over a Winter Truffle and Fontina Fonduta...\$13
- Jumbo Lump Crab Cake, pan seared, fried green tomato and Remoulade sauce ...\$15
- Hand Made Lobster Tortelloni with Sweet Peas, Locatelli Romano and a Truffle Emulsion...\$14
- Seared Rare Tuna "Sashimi" with a grilled pineapple and jalapeno salsa, key lime pickled onions and wasabi crema...\$14
- Grilled Beef Sirloin Churasco Skewers with onion rings and roasted vegetable Chimichuri...\$12
- Roasted Cedar Key Clams, Cannellini Beans and Chorizo in a Roasted Garlic Pesto Broth ...\$13

Salads

- Romaine, Radicchio and Belgian Endive salad tossed with Apples, Gorgonzola Cheese, Sundried Tomatoes and Balsamic Vinaigrette...\$9
- Caesar Salad, crisp romaine, homemade dressing, Reggiano Parmesan ...\$9
- Red and Yellow Beefsteak Tomatoe Salad with Buffalo Mozzarella, Tuscan Olive Oil and 1891 Acetain Dodi Vinegar...\$13

Entrees

- Herb and Dijon Crusted Rack of Lamb with rosemary olives and lemon scented mashed potatoes, two pepper tian, lamb jus and minted pea emulsion...\$38

Pan Seared Veal Scaloppini with Oven dried Roma tomatoes, Cremini mushrooms, mozzarella tortellini, proscuitto, and Amarone wine sauce...\$27

Grilled Filet Mignon with Beefsteak tomatoes, rosemary potato croquette and shallot confit in a gorgonzola sauce...\$38

Duck Two Ways, Grilled breast over caramelized apples and duck confit "Shepards Pie" ...\$27

Skillet Roasted Diver Sea Scallops, Parsnip Cremini mushroom fricassee and truffle scented cress salad...\$33

Macadamia Nut Crusted Yellowtail Snapper topped with Tropical Fruit Salsa and Orange Beurre Blanc...\$32

Grilled Organic King Salmon with Frisée Greens and warm French Lentil Salad in a Truffle Vinaigrette...\$27

Skillet Roasted Boneless Free Range Chicken, Sage butternut squash fondant, Brussel sprouts, honey glazed chestnuts and dried cranberry chutney...\$25

Pecan Crusted Center Cut "Lollipop" Pork Chop with Grilled pear ratatouille, red cabbage confit and Port wine reduction...\$26

Grilled Veal Chop, Rosemary and thyme marniated with Portobello mushroom Carnaroli risotto, broccolini and blistered pepper caper relish...\$42

We also offer a variety of daily specials including many local fish, meats and desserts.
Menu prices and selections are subject to change.

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HOME	NEWS & REVIEWS	EVENTS	MENU	CHEF'S CORNER	WINE CELLAR	PHOTO GALLERY	LOCATION	GIFT CERTIFICATES	CONTACT
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