



Colette is inspired by Sidonie-Gabrielle Colette, a French novelist, journalist, and performer. She was a trailblazer for women in French literature, music, cabarets and her performances which are celebrated today in French culture.

Colette is a unique and sophisticated dining experience, reflecting the spirit of dishes that blend the flavors and cooking styles of France, Latin America, and Japan, just as Colette blended the cultural and societal norms of her time in her writing.

chpt .1

COLD & RAW *"You will do foolish things, but do them with enthusiasm"*

SALMON DILL GRAVLAX \$25
Salmon Carpaccio, Crème Fraîche, Shallots, Cappers, Red Onion, Blinis, Lemon Wedges

CAVIAR BOARD \$100
Sturgeon Caviar, Crème Fraîche, Hard Cooked Eggs, Red Onions, Toast Points, Lemon Wedges

ASIAN MIGNANETTE OYSTERS (GULF COAST) \$27 /Half Dozen | \$50 /1 Dozen
Choice of Asian Mignonette Sauce or Sturgeon Caviar & Buttered Toast Points

chpt .2

HOPE COSTS NOTHING *"I want nothing from love, in short, but love."*

TIRADITO DE BACALAO (COD) & AJI AMARILLO \$28
Thinly Sliced Cod, Aji Amarillo Aguachile, Camote Puree, Ají Rojo Slices, Cilantro Leaves, Mango Brunoise

SWEET GEISHA \$25
Baby Mixed Greens, Deep Fried Soft-Shell Crab, Hearts Of Palm, Sun-Dried Tomatoes, Pickled Shiitake Mushrooms, Grapefruit Segments, Ginger Passion Fruit Dressing

SPICY TUNA CRISPY RICE \$30
Crispy Sushi Rice, Spicy Tuna Tartare, Sturgeon Caviar, Jalapeño, Furikake, 24K Edible Gold Flakes

SALMON CRUDO & SCALLION GINGER SAUCE \$25
Thinly Sliced Salmon, Scallion Ginger Sauce, Olive Oil, Za'atar, Jalapeño, Cilantro Leaves, Flaky Salt

ROASTED PORTOBELLO CARPACCIO & BURRATA \$22
Portobello Carpaccio, Cherry Tomatoes, Arugula, Burrata Cheese, Olive Oil, Balsamic Reduction, Flaky Salt, Fresh Black Pepper

MISO NAPA CABBAGE STEAKS \$15
Seared Baby Napa Cabbage, Sesame Oil, Chili Oil, Sweet Miso Sauce, Kyuri Cucumber

chpt .3

CLOSE TO YOUR HEART *"Look for a long time at what pleases you, and longer still at what pains you..."*

ASIAN POZOLE RAMEN \$25
Pork Broth with Guajillo and Pasilla Chile, Lemon Grass Sauce, Hominy Corn, Half Boiled Egg, Pork Belly, Pasilla Chile Hoisin Sauce, Red Radish, Ramen Noodles, Lettuce Shiso Leaf, Oregano, Roasted Chile de Arbol on the Side and Served with Corn Tostadas

CHICHARRON DUMPLINGS & SALSA VERDE \$15
Bamboo Steamed Pork Dumplings, Spicy Green Salsa, Cilantro Leaves, Fried Lemon Grass

ColetteAtThePhipps.com

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

CLOSE TO YOUR SOUL

chpt .4

ENTREES *"When she raises her eyelids, it's as if she were taking off all her clothes."*

MOQUECA \$55

Traditional Brazilian Seafood Stew with Red Snapper Filet, Jumbo Shrimp, Octopus, New Zealand Mussels, Clams, Dende Oil, Coconut Milk, White Rice with Chimichurri Sauce, Cilantro, and Cashews

TACOS LUST (3PC) \$30

Prime Ribeye Tenderloin Thinly Sliced, Smoked Gouda Cheese, Red Beet Chili Sauce, Garlic Lime Sauce, Fried Cilantro, Lemon Grass Fried Onions, and 24k Gold

MISO COD \$27

Roasted Red Miso Cod, Red Miso Glaze, Red Cabbage Microgreens

ISHIYAKI JAPANESE KOBE BEEF (TABLE SIDE)

Ishiyaki Hot Stone, Japanese Kobe Beef, Flaky Salt, Fresh Rhizome Wasabi, Yakiniku Sauce

\$40 usd per oz - 5oz Minimum

* TLAYUDA \$32

Grilled and Baked Yellow Corn Masa with Aromatic Herbs, Black Beans, Chipotle and Chorizo Sauce, Oaxaca Cheese, Cured Ahi Tuna, Fried Leeks, Pickled Red Onion, Kimchi, Cilantro, Wasabi Avocado Mousse, Lemongrass Mayo

LA FAMILIA \$60

14 oz. Prime Ribeye Steak, Chimichurri Sauce, Flaky Salt, Watermelon Radish, Fried Cilantro, 24k Edible Gold Flakes

KATSU SANDO \$150

Hokkaido Brad, Tonkatsu Sauce, Kewpie Mayonnaise, Deep Fried Kobe Beef Steak, Yuzu Mist, Togarashi Seasoning, Asian Coleslaw

*AVAILABLE FRIDAY, SATURDAY AND SUNDAY ONLY

chpt .5

SIDES *"What a wonderful life I've had! I only wish I'd realized it sooner."*

GARLIC PARMESAN FRIES & TRUFFLE AIOLI \$14

Garlic Parmesan Butter, Truffle Aioli, Parsley Leaves

SPICY GARLIC EDAMAME \$8

Boiled Edamame, Spicy Gochujang Sauce, Flaky Salt, Sesame Seeds, Chile Flakes

FRIED MEXICAN WHITE RICE \$8

MISO BUTTER ASPARAGUS \$10

Sauteed Asparagus, Miso Butter, Red Cabbage, Microgreens, Lemon Wedges

chpt .6

DESSERTS *"Music is love in search of a word."*

BEURRE NOISETTE PEACHES \$16

Seared Peaches, Spiced Compound Butter, Mascarpone Cheese Spread, Vanilla Bean Ice Cream, Mint Leaves

MANGO COCONUT & ROSE WATER CREME BRÛLÉE \$18

Mango Custard, Sugar Crust, Dried Rose Petals

FLAMBE BURNT CHEESECAKE \$18

Burnt Cheesecake, Sherry Wine, Honey Roasted Cashews

SLOANE'S SIX-LAYER CHOCOLATE CAKE \$18

What More Needs to be Said?

chpt .7 *"There are connoisseurs of blue just as there are connoisseurs of wine."*

COCKTAILS \$18

TEJUINO

(Mexican Native American drink from the region of Jalisco Mexico)
Código tequila, Le Mone Meyer lemon liqueur, fermented corn, piloncillo, sea salt, lime juice, lime sorbet

BOURBON & GUARANA

(Brazil Amazonian fruit region)
Milam & Greene Bourbon Whiskey, Guarana & Antarctica Soda

WINE \$16 a glass

CHATEAU BLAIGNAN

(GRAND VIN DE BODEAUX CRU BOURGEOIS MEDOC 2016) (FRANCE BORDEAUX)

NINER WINE ESTATES

(CABERNET SAUVIGNON 2018) (USA PASO ROBLES)

NINE WINE ESTATES

(PINOT NOIR 2019) (USA, EDNA VALLY)

J. DE VILLEBOIS

(POUILLY-FUME (SAUVIGNON BLANC 2021) (FRANCE REGION POUILLY-FUME)

BODEGA GARZON PINOT NOIR ROSE RESERVE 2018

(URUGUAY REGION)

TRUCHARD VINEYARDS

(CHARDONNAY 2021) (USA CARNEROS REGION)

SAKE

IZUMO FUJI ANCIENT YAMADA

NISHIKI 50 JUNMAI GINJO (KYOTO, JAPAN).....\$72

RIHAKU WANDERING

POET JUNMAI GINJO (CHUGOKU, JAPAN REGION).....\$65

HAKUTSURU AWA YUKI

SPARKLING SAKE (KINKI, JAPAN REGION).....\$20

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