PRIVATE
DINING

FLORIE'S

MAURO
COLAGRECO



WELCOME TO

FLORIE'S



Discover an intimate private dining experience at Florie's, a restaurant and bar in partnership with Chef Mauro Colagreco, of three-Michelin starred Mirazur in Menton, France.

Florie's delivers the spirit of the Mediterranean through earth-conscious offerings inspired by nature, and Chef Mauro's passion for gardening.

Join us on the iconic island of Palm Beach at the Four Seasons Resort, where indoors and outdoors meet, overlooking the idyllic coastline on our pergola covered terrace and in our private dining room.



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MEET CHEF

MAURO COLAGRECO



Renowned for his passion for cooking and his commitment to protecting the planet, Chef Mauro Colagreco places environmental concerns at the very heart of his art, championing the emergence of a circular gastronomy that respects the cycles of nature.

In 2006, he founded Mirazur in Menton, his flagship three-star restaurant, an estate and preserved ecosystem entirely dedicated to nature. In 2019, Mirazur was named the World's Best Restaurant (No. 1) by The World's 50 Best Restaurants, and was inducted into the prestigious "Best of the Best" category in 2021. Mirazur became the first to earn "Plastic Free" certification in 2020 and B Corp certification in 2024.

Enriched by travels, discoveries, encounters and ambitions, Mauro's cuisine is instinctive, generous, and deeply respectful of the environment. Propelled to the pinnacle of his craft by his audacity, vision and commitments, Mauro currently oversees more than 25 restaurants worldwide (including London, Tokyo, Hong Kong, Singapore, Bangkok, Dubai and Buenos Aires).

Determined to raise awareness regarding environmental issues, he became the first chef ever appointed by UNESCO as a Goodwill Ambassador for Biodiversity in 2022.

THE STORY OF

OUR MENUS



Florie’s menus are inspired by Chef Mauro Colagreco’s Mediterranean spirit, multicultural background and international vision and are centered on live fire cooking with a stone hearth oven, yakitori grill and “à la broche,” a spit-roasting technique.

Our instinctive cuisine expresses the shared characteristics of the French Riviera and Palm Beach — an abundance of sea, sun-drenched gardens and local produce.

FLORIE'S

RECEPTIONS



PASSED HORS D'OEUVRES

RED PEPPER HUMMUS
Tartlet, Pickles, Lemon Gel

GOAT CHEESE MOUSSE
Crispy Tuile, Confit Tomato, Chervil

YAKITORI CHICKEN SKEWER
Pickled & Charred Cipollini Onion
Lemon Zest, Chives
(HOT ITEM)

$9.50 per piece

TUNA CROSTINI
Citrus, Capers, Chives, Lemon Gel

WAGYU TARTAR
Capers, Lemon Zest, Parsley, Shallot

SHORT RIB BARBAJUAN
Truffle, Lemon Aioli, Chervil
(HOT ITEM)

$11 per piece

CAVIAR BITE
Savory Lemon Cake, Creme Fraiche
Chives

$14 per piece

Minimum order of 10 pieces per selection

FLORIE'S

RECEPTIONS

RECEPTION STATIONS

SEAFOOD STATION
Oysters, Snow Crab, Hamachi Crudo
Shrimp, Lobster, Tuna
$115 per person

CHEESE & CHARCUTERIE STATION
Assortment of Cheese, Charcuterie
Nuts, Dried Fruit
$45 per person

FOUR SEASONS GELATO CART
Selection of Four Flavors:
Vanilla Bean, Dark Chocolate,
Birthday Cake, Pistachio, Banana Dulce,
Coconut, Caramel Sea Salt,
Hazelnut Swirl Crunch, Cappuccino Chip,
Strawberry Cheesecake, Tiramisu

Toppings:
Waffle Cone Bowl, Sprinkles, Oreo,
Gummies, Coconut, Cherries, Nuts,
Whipped Cream, Caramel and Chocolate Sauces

$38 per person

DESSERT ADD-ON STATION
Lemon Raspberry Fruit Tart
Key Lime Tarts
Tiramisu Shooters
Hazelnut Profiteroles
Mango Passion Cheesecake
White Chocolate Mousse Shooters
Vanilla Creme Brulé
Opera Cake
Cake Pops
Macaroons
Truffles
Selection of Mini Cookies,
Brownies and Blondies

$9 per item
Minimum order of 10 pieces

Chef Attendant Enhancement Fee $250 per hour

FLORIE'S

THREE-COURSE DINNER



APPETIZER

HAMACHI CARPACCIO
Heart of Palm, Green Olives, Basil
Blood Orange Reduction, Meyer Lemon

ADD-ON SUPPLEMENT: CAVIAR 6gr
**Additional $35 per person with pre-confirmation*

— or —

GRILLED ASPARAGUS SALAD
Herbs & Capers Marinade, Almond
Burrata Cream, Green Coriander oil

ENTRÉE

GREEN CIRCLE CHICKEN BREAST
Confit Tomatoes, Green Olives
Pine Nuts, Chicken Jus

— or —

SWORDFISH MILANESE
Basil, Capers, Olives, Fresno Pepper
Tomato-Ginger Sauce

DESSERT

WHITE CHOCOLATE MOUSSE
Passion Fruit Sorbet & Coulis

— or —

COFFEE TIRAMISU
Mascarpone Cream, Espresso, Savoiardi Amaretto

$138 per person

FLORIE'S

FOUR-COURSE DINNER



FIRST

TUNA TARTARE
Citrus Segments, Capers, Chives
Lemon Gel Crispy Toast

— or —

LOCAL BURRATA
Pumpkin & Sage Pesto, Toasted Nuts
Apple Cider Vinaigrette, Crisp Apples
Black Truffle

SECOND

HOUSE-MADE PASTA
Local Mushrooms, Parmesan Cream Sauce
Pecorino Cheese

ADD-ON SUPPLEMENT:
TRUFFLES 6gr
** Additional $28 per person with pre-confirmation*

ENTRÉE

BRAISED SHORT RIB
Potato Mousseline, Perigord Sauce
Glazed Petite Onions

— or —

MARKET FISH
Crushed Potatoes, Fresh Herbs
Pine Nuts, Brown Butter

DESSERT

CHOCOLATE COULANT
Salted Caramel Ice Cream

— or —

WHITE CHOCOLATE MOUSSE
Passion Fruit Sorbet & Coulis

$158 per person

FLORIE'S

FOUR-COURSE DINNER

FIRST

NICOISE SALAD
Garden Vegetables, Anchovie
Taggiasca Olives, Organic Egg
Crispy Baguette

— or —

CARPACCIO DI GAMBERI ROSSI
Grapefruit Vinaigrette
Sicilian Pistachio, Watermelon Radish
Dill

ADD-ON SUPPLEMENT: CAVIAR 6gr
***** *Additional $35 per person*
with pre-confirmation

SECOND

HOUSE-MADE PASTA

(CHOICE OF PREPERATION)
Local Mushrooms, Parmesan Cream Sauce
Pecorino Cheese

— or —

Pomodoro Sauce, Confit Tomatoes
Fresh Basil

ENTRÉE

WAGYU BEEF FILET
Potato Fondant, Tarragon Bearnaise Sauce

ADD-ON SUPPLEMENT:
KING CRAB (SURF & TURF STYLE)
***** *Additional $48 per person*
with pre-confirmation

— or —

LAMB RACK
Polenta Gratin, Lamb & Olives Sauce

— or —

SWORDFISH MILANESE
Basil, Capers, Olives, Fresno Pepper
Tomato-Ginger Sauce

DESSERT

STRAWBERRY KEY LIME

MILLE FEUILLE
Key Lime Cream, Strawberry Coulis
Crispy Arlettes, Vanilla Ice Cream

— or —

SALTED CARAMEL TIRAMISU
Dulce De Leche Cream, Espresso
Savoiardi, Biscoff Streusel

$188 per person

FLORIE'S

FAMILY-STYLE MENU 1



NICOISE SALAD
Garden Vegetables, Anchovies
Taggiasca Olives, Organic Egg
Crispy Baguette

TUNA TARTARE
Citrus Segments, Capers, Chives
Lemon Gel, Crispy Toast

MARGHERITA PIZZA
Mozzarella, San Marzano Tomatoes, Basil

WAGYU BEEF FILET
Peppercorn Beef Sauce

SWORDFISH MILANESE
Basil, Capers, Olives, Fresno Pepper
Tomato-Ginger Sauce

SIDES
Market Vegetable
Broccolini
Creamy Mashed Potatoes

DESSERT
Selection of Assorted
Miniature Desserts

$185 per person

FLORIE'S

FAMILY-STYLE MENU 2

NICOISE SALAD
Garden Vegetables, Anchovies
Taggiasca Olives, Organic Egg
Crispy Baguette

LOCAL BURRATA
Pumpkin & Sage Pesto, Toasted Nuts
Apple Cider Vinaigrette, Crisp Apples
Black Truffle

TUNA TARTARE
Citrus Segments, Capers, Chives
Lemon Gel, Crispy Toast

CHARRED OCTOPUS
Cauliflower & Broccoli Salad
Green Olive Vierge Sauce
Preserved Lemon

DIAVOLA PIZZA
San Marzano Tomatoes, Spicy Salami
Mozzarella, Pecorino, Chili Oil, Basil

MARGHERITA PIZZA
Mozzarella, San Marzano Tomatoes, Basil

WAGYU BEEF FILET
Peppercorn Beef Sauce

LAMB RACK
Lamb Jus, Olives, Pine Nuts

SWORDFISH MILANESE
Basil, Capers, Olives, Fresno Pepper
Tomato-Ginger Sauce

SIDES
Market Vegetable
Broccolini
Creamy Mashed Potatoes

DESSERT
Gelato Cart
with Assorted Flavors and Toppings

Assorted Miniature Desserts

$245 per person

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