



INTRODUCING
THE HOPE & GLORY INN'S
The Colonnade

FIRST COURSE

OYSTERS – SELECT RAPPAHANNOCK RIVER OYSTERS*, TRADITIONALLY HARVESTED FROM LOCAL RIVERBEDS, ROASTED WITH ASIAGO CHEESE AND HOUSE MADE PESTO

*SHRIMP MAY BE A SUBSTITUTE

SECOND COURSE

LE POTAGE ROTI – BUTTERNUT SQUASH, SWEET POTATOES, RED BELL PEPPERS, LEEKS, AND RED ONION

THIRD COURSE

JUMBO LUMP CRAB** WITH BEURRE BLANC
CARROTS A LA VICHY, ROASTED ASPARAGUS, AND A MADELEINE OF CHEF'S SIGNATURE CORNBREAD

** WHILE SEASONALLY AVAILABLE

FOURTH COURSE

CHEF'S CHOICE

*PLEASE NOTE THAT THE SOUP AND DESSERT COURSES ARE SUBJECT TO CHANGE DUE TO LOCAL INGREDIENT ACCESSIBILITY AND THE SEASON

THE HOPE AND GLORY INN

65 TAVERN ROAD / IRVINGTON, VA 22480 / RESERVATIONS REQUIRED - 804-436-3876

\$129 PER PERSON PLUS ALCOHOL, SERVICE CHARGE, AND TAXES

GENTLEMEN, PLEASE WEAR JACKETS; AND LADIES DRESS ACCORDINGLY