



INTRODUCING  
THE HOPE & GLORY INN'S  
*The Colonnade*

**FIRST COURSE**

OYSTERS — SELECT RAPPAHANNOCK RIVER OYSTERS, TRADITIONALLY HARVESTED FROM LOCAL RIVER BEDS, ROASTED WITH ASIAGO CHEESE AND HOUSE MADE PESTO.  
SHRIMP AVAILABLE AS A SUBSTITUTE

**SECOND COURSE**

TURNIP AND PEAR SOUP WITH WHITE ONION, LEEKS AND AROMATIC CLOVES  
ENHANCED WITH SHERRY

**THIRD COURSE**

CHATEAUBRIAND — FILET OF TENDERLOIN\* SEARED AND ROLLED IN BUTTER,  
GARLIC AND THYME

\*SERVED MEDIUM RARE

ACCOMPANIED BY ASPARAGUS, CARROTS A LA VICHY, SAFFRON POTATO PUREE

**OR**

RAPPAHANNOCK RIVER ROCK FISH — SKIN-ON AND PAN SEARED WITH BUTTER  
ACCOMPANIED BY SPLIT GREEN PEAS - PUREED WITH A BANANA PEPPER MÉLANGE, CARROTS A LA VICHY,  
ASPARAGUS

**FOURTH COURSE**

DESSERT IS 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 - 804-438-6053  
SEATINGS – 6:30 AND 7:00**

**\$129 PER PERSON PLUS ALCOHOL, GRATUITY AND TAXES**