

# 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

Classic Velvety Vichyssoise- Yukon Gold Potatoes, Onions and Leeks Sweated with Butter, Topped with Chives from the Chef's Garden

## THIRD COURSE

Chef Meseret's Signature Crab Cake Infused with Twice Clarified Amish Butter

-Or-

Wild Caught Salmon Pan Seared and Brushed with a White Wine Lemon Mustard Beurre Blanc, topped with Micro Greens, Served over a Bed of Lentils.

Both accompanied by a Madeleine of Chef's Cornbread and a Roasted Vegetable Medley

## FOURTH COURSE

Dessert – Chef Meseret's Choice

**\$132\* per person.**

\*Not inclusive of alcohol, tax, or service charge.