

THE COLONNADE'S SEASONAL WINTER MENU

FIRST COURSE

Wild Caught Rappahannock Oysters baked with Asiago Cheese and House Made Pesto (Shrimp prepared the same way is also an option)

SECOND COURSE

Classic French Vichyssoise served with a Velvety finish of Yukon Gold Potatoes, White Onions and Leeks. Prepared warm for the season

THIRD COURSE

Chateaubriand Filet of Tenderloin with a rolling sear in Thyme, Garlic, and Butter and brought to Medium Rare in the Oven and finished with a Mushroom Cognac Sauce

- OR -

Local Rappahannock Rockfish poached with Lemon Velouté and finished with a Mustard Butter Sauce

Accompaniments for both will be a seasonal vegetable medley

FOURTH COURSE

Chef's Choice

*Please note that the soup and dessert courses are subject to change due to local ingredient accessibility and season

\$135 per person
plus alcohol, service charge and taxes

Thursday, Friday, Saturday and Sunday

Seatings at 6:30PM or 7:00PM | Reservations Required 804.436.3876