



THE COLONNADE'S VALENTINE'S DAY DINNER MENU

WEDNESDAY, FEBRUARY 14

FIRST COURSE

Chef's Traditional "Valentine Red Beet" Vichyssoise - Red Beets, Red Onion, Shallots, sweated with Butter and a Bordeaux Reduction, Pureed and Twice Strained to a Gorgeous Velvety Finish.
Completed with a drizzle of Brandy - 1987 Gran Reserva Don Pedro- Spain

SECOND COURSE

Francois-Rene Chateaubriand - Tenderloin Filet with a Rolling Sear in Garlic, Thyme, and Butter, brought to Medium Rare in the oven and served with a Mushroom Cognac Sauce.
Accompanied by Saffron Potatoes Puree and Asparagus a la Almondine

THIRD COURSE

Brownie au Chocolat Mousse, Chocolate Ganache, and Fresh Berries

DEPARTING GIFT

Champagne and Godiva Chocolates

\$290 Per Couple
(plus taxes & gratuity)

Inclusive of Wine & Departing Gift

Seatings at 6:30PM or 7:00PM | Reservations Required 804.438.6053

