

THE COLONNADE'S SEASONAL MENU

FIRST COURSE

Hand Picked Wild Caught Rappahannock River Oysters- Traditionally Harvested from Local River Beds, Baked with Asiago Cheese and a House Made Pesto(Shrimp prepared the same way is also an option)

SECOND COURSE

Three Onion Split Sweet Pea Soup- Pureed with White Onions, Green Onions, and Leeks

THIRD COURSE

Rack of Lamb- Roasted with a Mustard Au Jus, served over an Herbed Potato Puree

- OR -

Wild Caught Sea Scallops- Pan Seared and Brushed with Lemon Butter, served over a Creamy Polenta

Both entrees accompanied by Spring Carrots a la Vichy and Seasonal Vegetables

FOURTH COURSE

Dessert Course of 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 804.438.6053