

THE COLONNADE'S EARLY SUMMER MENU

FIRST COURSE

Hand Picked Local Oysters – Select Rappahannock River Oysters, Traditionally Harvested from Local Riverbeds, Roasted with Asiago Cheese and Chef Made Pesto

-OR-

Moulin Mariniere -Wild Caught Mussels - Sauteed in White Wine, Butter, and Shallots - Served with Natural Mussel Liquor and Buttered Baguette

SECOND COURSE

Three Onion Sweet Pea Soup- Pureed with White Onions, Green Onions, and Leeks- Garnished with Dill and Edible Pansies from Chef's Garden

THIRD COURSE

Local Jumbo Lump Crab -with Light Beurre Blanc and Chef's Tartar Sauce
Accompanied by: Carrots a la Vichy, Vegetable Medley, and a Madeleine of Chef's Signature Cornbread

FOURTH COURSE

Chef's Choice

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

THE HOPE AND GLORY INN

65 Tavern Road | Irvington, VA 22480 | Reservations Required 804.436.3876

\$145 per person

plus alcohol, service charge, and taxes