

THE COLONNADE'S MID-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 -

Wild Caught Sea Scallops - Baked with Asiago Cheese and Chef Made Pesto

SECOND COURSE

Classic Velvety Vichyssoise - Yukon Gold Potatoes, Onions and Leeks Sweated with Butter, topped with Chives from the Chef's Garden - served cold as is tradition for the Summer

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