



Early Spring

MENU THE COLONNADE

1ST COURSE

Classic Velvety Vichyssoise

Yukon Gold Potatoes, Onions and Leeks gently sweated in Butter and finished with a garnish of Fresh Chives from Chef Meseret's garden. Served warm to compliment the chilled breeze of early Spring.

2ND COURSE

Local Rockfish

Delicately poached in Sauvignon Blanc, finished with a Mustard Velouté and a Quenelle of Rockfish Mousse and nestled on a Black Bean, Banana Pepper Puree.

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Chicken Provençal

Perfectly seasoned with Herbes de Provence and braised in White Wine, Lemon, Capers, Tomatoes, and Olives. Served alongside tender French Petite Confit Potatoes.

Both selections are accompanied by Haricot Vert.

3RD COURSE

Classic Cheesecake draped in a luscious All-Berry Coulis

For just **\$125* per person**, indulge in a thoughtfully designed three-course dining experience paired with a bottle of French Bordeaux, either red or white, per couple – A truly remarkable value compared to our regular four-course offering in season, priced at \$145 and not inclusive of alcohol.

The Early Spring Menu is available through April 30.
Thursday through Sunday, with seatings at 6:30 PM and 7:00 PM.

Reservations are required, so secure your table by calling 804-436-6053.

*Price not inclusive of additional alcohol, specialty coffees, taxes or service charge.