

*The*  
**COLONNADE**

**SPRING MENU**

*Chef Meseret Crockett*

**FIRST COURSE**

Classic Velvety Vichyssoise Yukon Gold Potatoes, Onions and Leeks gently sweated in Butter and finished with a garnish of Fresh Chives and their Flowers from Chef Meseret's Garden  
Served warm to complement the chilled breeze of early Spring

**SECOND COURSE**

Francois-Rene De 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  
Saffron Potatoes Puree and Asparagus accompany

*\*The Father of romanticism in the literary world*

OR

Rappahannock River 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

**THIRD COURSE**

Classic Cheesecake drizzled with a luscious Cranberry and Black Cherry Coulis

For \$125 per person indulge in a thoughtfully designed three-course dining experience  
Alcohol, service charge, and taxes are additional  
The Spring Menu is available through May 18  
Thursday through Sunday, with seatings at 6:30 PM and 7:00 PM  
Reservations are required, so secure your table by calling 804.438.6053