

*The*  
**COLONNADE**

**FALL MENU**

*Chef Meseret Crockett*

**FIRST COURSE**

Wild Caught Rappahannock River Oysters  
Baked with Lemon Beurre Blanc and topped with Asiago Cheese

*or*

Scallops Confit with Butter and Lemon

**SECOND COURSE**

Carrot Coconut Soup  
Carrots Roasted with Red Pepper and Red Onion and Finished with Coconut Milk

**THIRD COURSE**

Duck Breast with a Black Cherry Sauce and Sherry  
Potatoes Puree and Haricots Verts

*or*

Halibut with French Ratatouille and French Pearl Potatoes

**FOURTH COURSE**

Crepes with Chef-Made Caramel Ice Cream drizzled with an Orange Coulis

For \$145 per person indulge in a thoughtfully designed four-course dining experience

Alcohol, service charge, and taxes are additional

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