

The
COLONNADE

WINTER MENU

Chef Meseret Crockett

FIRST COURSE

Butternut Squash Soup with Roasted Red Peppers and Red Onion And Sweet Potato
– all Pureed to a Velvety Finish and Garnished with Butter Toasted Pepitas

SECOND COURSE

Chateaubriand –Filet of Tenderloin*

Seared and Rolled in Butter, Garlic and Thyme, Topped with a Mushroom Cognac

*Served Medium Rare

Accompanied by Haricot Vert, Potato Gratin

or

Local Rappahannock River Rock Fish – on a Bed of Black Lentils with Sweet Banana Peppers

Accompanied by Haricot Vert, Potato Gratin

THIRD COURSE

Brioche Apple Pudding with Chantilly Cream

The three-course menu is available exclusively on Thursdays and Sundays for \$125 per person.

Alcohol, service charge, and taxes are additional. Seatings are offered at 6:30 PM and 7:00 PM by reservation only.

Please call 804-438-6053 to reserve your table.