

*The*  
**COLONNADE**

**NEW YEAR'S EVE MENU**

*Chef Meseret Crockett*

**AMUSE-BOUCHE**

A Brandied Chicken Liver Pâté with a Toasted and Buttered Ciabatta

**FIRST COURSE**

Soupe a' l'Oignon

Slowly Reduced Yellow Onions Prepared in a Beef Broth and Topped with a Toasted Brown Baguette and Melted Gruyère Cheese, Rich and Gooley

**SECOND COURSE**

*Choice of*

Farm Raised Duck Breast with a Dark Cherry Cognac Sauce  
Accompanied by Potato Purée and a Seasonal Vegetable

*or*

Rappahannock River Rockfish Embellished with Rockfish Quenelles and a Mustard Velouté Sauce,  
Resting on Petite French Black Lentils and a Seasonal Vegetable

**THIRD COURSE**

Sticky Toffee Pudding Made with Dates and Espresso Coffee,  
and Poked to be Soaked in with Caramel, and Topped with Chef's Own Vanilla Ice Cream

*Champagne included and offered from arrival through farewell!*

Your evening concludes with a serving of black-eyed peas, a dish for good luck and prosperity rooted in three traditions. During the Civil War, they were dismissed by Union troops yet relied upon by the Confederacy as a vital food source. In 1863, enslaved people marked the Emancipation Proclamation by eating these humble peas as a symbol of hope for the future. The tradition traces back to West African cultures, where black-eyed peas were regarded as lucky charms believed to ward off evil spirits and invite prosperity.

*Seating at 7:00pm.*

*\$165 per person (includes Champagne service throughout the meal).*

*Additional alcohol, service charge, and taxes are not included.*