

The
COLONNADE

FEBRUARY FINALE
Chef Meseret Crockett

February 19 - 22 and February 26 - March 1

FIRST COURSE

THREE ONION SWEET PEA SOUP

Pureed with White Onions, Green Onions, and Leeks.

Served Warm and Garnished with Chive Oil

Accompanied by Buttery Toasted Brioche

SECOND COURSE

Two Choices

OSSO BUCO

Pork Shank Slow Simmered with Onion, Carrot, Celery, Herbs, Tomatoes and Red Wine.

Served over a bed of Golden Potato Purée

or

POACHED HALIBUT WITH DIJON MUSTARD VELOUTÉ

Served over Black Pearl and Green French Lentils with a Banana Pepper Purée.

Accompanied by Asparagus

THIRD COURSE

BLACK CHERRY COBBLER

With a Dark Chocolate Ganache

\$85 per person inclusive of a Complimentary Glass of Wine
paired by our Chef, plus tax, service charge, and any additional alcohol.

RESERVATIONS REQUIRED – 804.436.3876.