

*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.