

The
COLONNADE

VALENTINE'S DAY DINNER
Chef Meseret Crockett

FEBRUARY 13, 14, & 15

AMUSE-BOUCHE

PÂTE À CHOUX GRUYÈRE

FIRST COURSE

CHEF'S VALENTINE RED BEET VICHYSSOISE

Red Beets, Red Onion, Shallots, Sweated with Butter and Bordeaux Reduction, Puréed and Twice Strained to a Gorgeous Velvety Finish. Completed with a Drizzle of 1987 Don Pedro Brandy Gran Reserva

SECOND COURSE

FRANÇOIS-RENÉ DE CHATEAUBRIAND

Tenderloin Filet with a Rolling Sear in Garlic, Thyme, and Butter, Brought to Medium Rare in the Oven and Served with a Mushroom Cognac Sauce
Potatoes Gratin and Asparagus to Accompany

THIRD COURSE

CHOCOLATE GANACHE MOUSSE

With Grand Marnier Drunken Berries

DEPARTING GIFT

A Split of Champagne and Godiva Chocolates

\$155 per person (including the departing gift)
plus tax, service charge, and any additional alcohol.
Reservations Required – 804.436.3876.