

*The*  
**COLONNADE**

**JANUARY BEGINNINGS**  
*Chef Meseret Crockett*

JANUARY 1-4 & 8-11

**FIRST COURSE**

**YELLOW LENTIL SOUP**

Vegetable Broth, Shallots, Garlic, and Ginger Finished with a Chef-made Turmeric Oil

**SECOND COURSE**

*Two Choices*

POACHED RAPPAHANNOCK RIVER ROCK FISH in a Classic French Butter Velouté

Served over a Split Green Pea and mild Banana Pepper Puree

Accompanied by Carrots a la Vichy and Haricot Verts

OR

BREAST OF CHICKEN BAKED IN A CREAMY PORTABELLO A LA SPAGNOLA SAUCE

With a Velvety Potato Puree, Carrots a la Vichy and Haricot Verts

**THIRD COURSE**

**BRIOCHE PUDDING**

With Golden Raisins and Chef's Candied Oranges

\$85 per person inclusive of a Complimentary Glass of Wine paired by our Chef.  
A service charge, additional alcohol and taxes will be added to the folio.

RESERVATIONS REQUIRED – 804.436.3876.