

The
COLONNADE

APRIL MENU

Chef Meseret Crockett

FIRST COURSE

Three Onion & Sweet Pea Soup

A silky purée of white onions, spring onions, leeks, and sweet green peas,
served warm and finished with fresh chives.

SECOND COURSE

Seared Wild-Caught Sea Scallops

Finished with a lemon butter sauce
served atop baked polenta cakes with asparagus.

or

Roasted Rack of Lamb

Seared and roasted to medium rare, finished with a dijon mustard jus
served with fondant potatoes and asparagus.

THIRD COURSE

Deconstructed Dark Cherry Cobbler à la Mode

For \$95 per person indulge in a thoughtfully designed three-course dining experience

Alcohol, service charge, and taxes are additional

Thursday through Sunday with seatings at 6:30 PM and 7:00 PM

Reservations are required, so secure your table by calling 804-436-3876