

The
COLONNADE

EARLY-SPRING MENU

Chef Meseret Crockett

March 5 - March 29

FIRST COURSE

Classic Velvety Vichyssoise
Yukon Gold potatoes, white onions, and leeks
gently sweated in butter and finished with fresh chives.
Served warm for the season.

SECOND COURSE

Rockfish Poached in Butter Velouté
Rockfish poached in a delicate butter velouté, crowned with a quenelle of rockfish mousse.
Served over a split green pea and mild banana pepper purée,
accompanied by carrots Vichy and haricots verts.

or

Chicken Breast alla Spagnola with Portobello Cream Sauce
Roasted chicken breast finished with a creamy portobello alla Spagnola sauce,
served over velvety potato purée and accompanied by carrots Vichy and haricots verts.

THIRD COURSE

Crème Brûlée

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