

The
COLONNADE

JUNE MENU

June 4 - June 28

Chef Meseret Crockett

FIRST COURSE

Heirloom Tomato Gazpacho

A smooth, chilled blend of heirloom tomatoes, scallions, cucumber, basil, garlic, and olive oil with a hint of raspberry vinaigrette, garnished with fresh tomatoes.

SECOND COURSE

Choice of:

Chef Meseret's Signature Crab

Jumbo lump crab bound with house-made aioli, baked into a delicate cake with no fillers, and finished with a light Old Bay beurre blanc.

Served with roasted ratatouille and a corn madeleine.

or

Chateaubriand

Tenderloin filet seared with garlic, thyme, and butter, roasted to medium rare, and served with fondant potatoes and haricot verts.

THIRD COURSE

Panna Cotta

Finished with fresh mint and an orange peach coulis.

For \$125 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