

*The*  
**COLONNADE**

**MAY MENU**

April 30 - May 31

*Chef Meseret Crockett*

**FIRST COURSE**

Classic Velvety Vichyssoise

A refined purée of Yukon Gold potatoes, white onions, and leeks,  
served chilled in the traditional style of the season.

**SECOND COURSE**

*Choice of:*

Lamb Rémoulade

Served over a creamy petite portobello mushroom risotto with haricot verts.

*or*

Baked Halibut

Finished with an Espagnole sauce and served over ratatouille with haricot verts.

**THIRD COURSE**

Traditional Panna Cotta

Finished with a vibrant berry coulis.

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