

*The*  
**COLONNADE**

**JULY MENU**

July 2 - July 26

*Chef Meseret Crockett*

**FIRST COURSE**

**Mixed Greens Salad**

Featuring Fresh Watermelon, Chef's Heirloom Tomatoes, Feta Cheese, and a White Balsamic Vinaigrette to dress.

**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 in a rolling sear of garlic, thyme and butter.  
Served Medium Rare with Potatoes Confit, and Tomato Haricot Vert.

**THIRD COURSE**

**Strawberry Sorbet**

with a Vanilla Crust Crumble and Mint from Chef's Garden.

For \$135 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