

The
COLONNADE

AUGUST MENU

August 6 - August 30

Chef Meseret Crockett

FIRST COURSE

Classic Velvety Vichyssoise

Yukon Gold Potatoes, White Onions and Leeks.

Served Cold for the Season as Tradition.

SECOND COURSE

Choice of:

Wild Caught Sea Scallops

with a Lemony Fish Fume Sauce, bedded on Creamed Corn
and Accompanied by Tomato Haricot Vert.

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

Chocolate Ganache Mousse

with a Raspberry Coulis and Fresh Mint.

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