The

COLONNADE

SEPTEMBER MENU

September 3 - September 27

Chef Meseret Crockett

FIRST COURSE

Carrot Soup

Carrots, garlic, ginger, and leeks pureed with coconut cream,
finished with a drizzle of red pepper oil.

SECOND COURSE

Choice of:

Halibut with a Creamy Lobster Sauce

Served on a bed of mild sweet pepper and French Black Pearl
lentil paste, accompanied by ratatouille.

or

Chateaubriand

Tenderloin filet seared with garlic, thyme, and butter,
served medium-rare with carrots à la Vichy and roasted asparagus.

THIRD COURSE

Pear Sorbet

with a vanilla crust crumble and pear coulis.

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