

The
COLONNADE

OCTOBER MENU

October 1 - October 25

Chef Meseret Crockett

FIRST COURSE

Butternut Squash Soup

Roasted and pureed butternut squash, red pepper, and red onion,
finished with toasted pepitas.

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 in garlic, thyme, and butter, served medium-rare,
accompanied by confit potatoes and roasted asparagus.

THIRD COURSE

Pear Sorbet

with golden raisins and caramel ice cream.

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