

ROCKEFELLER ROOM

FIRST COURSE OYSTERS ABBY®

Roasted Laughing King Oysters*, Charred Lemon Sabayon
Thibaut-Janisson, Sparkling, Brut, Virginia, NV

BEEF TARTARE

Filet Mignon*, Whole Grain Mustard, Shallot, Garden Herbs, Benne Seed Lavash, Quail Yolk*
King Family Vineyard Crosé, Rosé, Virginia, 2021

FARMER'S GREENS

Pimento Cheese Deviled Egg, Virginia Ham, Fresno Chili, Dill Pickle Vinaigrette
Bernardus, Chardonnay, Monterey, 2019

ROASTED CAULIFLOWER AND SMOKED ALMOND BISQUE

Foraged Mushroom, Caramelized Onion, Watercress
Talamonti, Trabocchetto, Pecorino, Abruzzo, Italy, 2020

FISH COURSE

THE THREE SISTERS

Pan Roasted Scallops*, Corn Pudding, Farmers Beans, Season's Squash, "Veget8" Vinaigrette
Blanck, Pinot Gris, Alsace, France 2018

PREMIER COURSE

ROCKEFELLER'S STEAK®

8oz Filet of Beef*, Pommes Puree, Cipollini Onion, Wild Mushroom, Cabernet Franc Reduction, Sauce au Poivre
Barboursville Vineyard, Cabernet Sauvignon, Virginia, 2020

STEAK SUPPLEMENTS

16oz Seven Hills New York Strip* 29

22oz Bone-in Prime Ribeye* 36

Jumbo Lump Crab Oscar 26

Roasted Garlic Prawns 24

VIRGINIA BOUNTY BOUILLABAISSE

Black Cod, Prawns, Mahogany Clams, Marble Potato, Red Pepper Rouille, Focaccia
The Williamsburg Winery, Viognier, Williamsburg, Virginia, 2020

ELYSIAN FIELDS RACK OF LAMB*

Pistachio Herb Crust, Quinoa Stuffed Honey Nut Squash, Asparagus, Basil Olive Chermoula
Cour Des Templiers, Margaux, Bordeaux, France, 2019

ROASTED POULET ROUGE

Carrot Bucatini, Chicken Confit, Harvest Vegetables, Sunflower Tarragon Pesto, Pecorino
Domaine du Père Caboché, Côtes du Rhône Reserve, France, 2020

CHEESE COURSE

EXPLORATION OF LOCAL CHEESES

Firefly Farm's Black and Blue, Locksley Farm Nottingham, Boxcarr Smoked Campo
Honeycomb, Heirloom Tomato, Marcona Almonds, Benne Seed Lavash
Marenco Strev, Moscato d'Asti DOCG, Italy, 2018

DESSERT

ABBY'S TRIO OF DELICACIES

Lemon Cake, Citrus Syllabub and Raspberry
American Heritage Chocolate Turtle Torte with Peanut
Vanilla-Honey Panna Cotta with Honey Toffee Crunch
Royal Tokaji Late Harvest, Tokaji, Hungary, 2016

HAZELNUT ICE-CREAM TORTE®

Dark Chocolate Fudge Sauce
Strawberry, Vanilla Bean Chantilly
Taylor Fladgate, Tawny Port 10 Year, Portugal
Supplement Taylor Fladgate, Tawny Port 20 Year 8

SIGNATURE ROCKEFELLER ROOM DISHES

MENU Three-Course – Includes First, Premiere and Dessert 98 | Five-Course – Adds the Fish and Cheese Courses 128

WINE PAIRING Three-Course 45 | Five-Course 60

*The Rockefeller Room Chefs prepared indicated items as undercooked or raw per the guest request. Consuming raw or undercooked oysters, scallops, beef, lamb, and quail eggs may lead to foodborne illness especially if you have certain medical conditions.