

ROCKEFELLER ROOM

FIRST COURSE OYSTERS ABBY®

Virginia Grown Oysters, Charred Lemon Sabayon
St. Hilaire Blanquette de Limoux, Mauzac, Chardonnay, Chenin Blanc, France, 2019

BEEF TARTARE

Filet Mignon, Whole Grain Mustard, Shallot, Garden Herbs, Benne Seed Lavash, Quail Yolk
M.Chapoutier CDR Rose, Grenache, France, 2020

FARMER'S GREENS

Pimento Cheese Deviled Egg, Virginia Ham, Fresno Chili, Dill Pickle Vinaigrette
Dr. Loosen, Riesling, Mosel, Germany, 2020

ROASTED CAULIFLOWER AND SMOKED ALMOND BISQUE

Foraged Mushroom, Caramelized Onion, Watercress
Kim Crawford, Sauvignon Blanc, Marlborough New Zealand, 2020

FISH COURSE

THE THREE SISTERS

Pan Roasted Scallops, Corn Pudding, Farmers Beans, Season's Squash, "Veget8" Vinaigrette
Maso Canali, Pinot Gris, Trentino-Alto Adige, Italy, 2020

PREMIER COURSE

ROCKEFELLER'S STEAK®

8oz Filet of Beef, Pommes Puree, Cipollini Onion, Wild Mushroom, Cabernet Franc Reduction, Sauce au Poivre
Franciscan Estate, Cabernet Sauvignon, Monterey County, California, 2018

STEAK SUPPLEMENTS

16oz Seven Hills New York Strip 29

Seared Foie Gras 24

22oz Bone-in Prime Ribeye 36

Roasted Garlic Prawns 24

VIRGINIA BOUNTY BOUILLABAISSE

Black Cod, Shrimp, Clams, Jumbo Lump Crab, Marble Potato, Red Pepper Rouille, Focaccia
The Williamsburg Winery, Viognier, Williamsburg, Virginia, 2018

MINT-HONEY GLAZED RACK OF LAMB

Crispy Polenta, Spring Peas and Beans, Petite Carrots, Basil Olive Chermoula
The Williamsburg Winery, Trianon, Cabernet Franc, Williamsburg, VA, USA, 2015

ROASTED POULET ROUGE

Carrot Bucatini, Chicken Confit, Early Spring Vegetables, Sunflower Tarragon Pesto, Pecorino
Isole e Olena, Sangiovese, Chianti Classico, Tuscany, Italy, 2019

CHEESE COURSE

EXPLORATION OF LOCAL CHEESES

Caromont Farms Esmontonian, 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

® SIGNATURE ROCKEFELLER ROOM DISHES ®

MENU Three-Course 89 | Five-Course 124

WINE PAIRING Three-Course 39 | Five-Course 58