



ROCKEFELLER ROOM

STARTERS

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| VIRGINIA CRAB CAKE 16
English Cucumber Remoulade | OYSTERS ABBY* 15
Tangier Island Oysters
Champagne Sabayon |
| LOBSTER GRILLED CHEESE 17
Maine Lobster in Three Cheese Sauce,
Buttered Toast
Malt Vinegar Aioli, Saffron Tomato
Sauce | BIBB SALAD 12
Radicchio, Citrus, Cornbread
Poppy Seed Vinaigrette |
| LATE HARVEST GNOCCHI 12
Parsnip Puree, Blackberry Rouille,
Braised Greens | CAULIFLOWER SOUP 12
Bay Scallops, Kale Pesto
Lemongrass |
| | FARMER'S GREENS 11
Roasted Mushrooms, Pugliese
Chevre Cheese, Peppercorn |

MAINS

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| BEEF FILET* 6oz 39
BONE IN FILET* 12 oz 49
NEW YORK STRIP* 12 oz 42
Dauphinoise Potatoes, Sunchoke
Bone Marrow Custard, Demi Glace | LOCH DUART SALMON* 34
Local Vegetables
Caramelized Lemon, Persillade |
| STEAK ENHANCEMENTS
Lump Crab with Hollandaise 18
Lobster and Salsify Ragout 24
Butter-Basted Shrimp 14 | TURMERIC GINGER SHRIMP 29
Coconut Curry Cream
Rice Grit Galette, Piperade |
| LAMB RACK* 45
Lavender Chevre-Scented Potato Silk
Roasted Root Vegetables | PAN ROASTED CHICKEN 32
Steel Cut Oat Risotto, Autumn Vegetables
Plum Mustard |
| ROAST PORK * 35
Apple Cider Gnocchi, Turnip
Virginia Peanut Romesco, | SEARED ROCKFISH* 36
Sautéed Pearl Potatoes, Shaved Radish
Brown Butter Carrot Puree |
| | BUCKWHEAT CAVATELLI 28
Eggplant Sugo, Capers Breadcrumbs |

DESSERTS

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| CROISSANT BREAD PUDDING 10
Blueberry Thyme Aigre Doux | CHOCOLATE MELTING CAKE 8
Chocolate Cardamom Sorbet, Beet Gastrique |
| PECAN FINANCIER 9
Bowman Brother's Chantilly
Maple Syrup, Candied Pecans | CARDAMOM CHEESECAKE 9
Vanilla Graham, Blood Orange |
| TOASTED HONEY OAT PANNA COTTA 9
Sugared Almonds and Apricot Jam | THE ROCKEFELLER COLLECTION 15
A Sampling of Chef's Favorites |

*Items identified are cooked-to-order. Consuming raw or undercooked oysters, salmon, beef, rockfish, lamb, or pork increases your risk of foodborne illness, especially if you have certain medical conditions.