



ROCKEFELLER ROOM

The Williamsburg Inn is pleased to present the Rockefeller Room the crown jewel of Abby and John D. Rockefeller Jr.'s home away from home. The featured menu is a five-course prix-fixe menu with available wine pairings from the Inn's world class cellar. We are delighted to offer the finest and most luxurious ingredients from local watermen, farmers, and worldly artisans.

The Rockefeller's revered opulence

Therefore, we developed our menu to offer an evening filled with extravagance. Familiar flavors paired with southern hospitality reflect the soul of our story, history, and the melting pot of ingredients brought to our country from its inception.

Before we begin

We may be limited in our ability to modify our menu, especially for severe allium and dairy allergies. However, with advance notice, we will be happy to accommodate any allergy with customized menu adjustments.

CHEF DE CUISINE | Julianne Gutierrez

MAÎTRE D'HÔTEL | Matthew Tlusty

FIVE-COURSE MENU 128 WINE PAIRING 58

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

FIRST COURSE


OYSTERS ABBY*  Roasted Laughing King Oysters | Charred Lemon Sabayon
Paul PRIEUR et Fils, Sancerre Rouge, Loire, France, 2018

JOYCE FARM'S CHICKEN Peas | Carrots | Schmaltz | Biscuit Crumble | Jus | Chervil
Licia Albariño, Rías Baixas, Galicia, Spain, 2018

CARAMELIZED ONION CONSOMMÉ Swiss Chard | Onion Soubise | Rye Crostini | Gruyere | Thyme
Four Virtues, Bourbon Barrel Zinfandel, Lodi, California, NV

TUNA TARTARE* Tamari | Blistered Tomato | Avocado | Mango | Radish | Benne Seed Aioli | Prawn Cracker
Sōtō Junmai Sake, Niigata, Japan

SALAD COURSE

FARMER'S GREENS  Pimento Cheese Deviled Egg | VA Ham | Fresno Chili | Smoked Parsnip
Dill Pickle Vinaigrette
Teruzzi & Puthod "Isola Bianca", Vernaccia D.O.C.G., Tuscany, Italy, 2019


THIRD COURSE

PAN ROASTED SCALLOPS*  Corn Pudding | Farmer's Beans | Season's Squash | Veget8 Vinaigrette
Vieux Château Gaubert Blanc, Graves, France, 2016

DUCK PASTRAMI Marble Rye Pasta | Brussels Kraut | Bread and Butter Pickles | Smoked Tomato Aioli
Dr. H. Thanisch Bernkasteler Badstube, Riesling Kabinett, Mosel, Germany, 2020

FRIED GREEN TOMATOES Heirloom Tomato | Basil-Goat Cheese Panna Cotta | Celeriac Chips
Gardener Vinegar Reduction
Pét Mout Rose, Burgundy, France, NV

PREMIER COURSE

ROCKEFELLER'S STEAK  Braised Beef Short Rib | Pommes Puree | Cipollini Onion | Foraged Mushroom
Asparagus | Cabernet Franc Reduction | Sauce Au Poivre
SUPPLEMENTS 12oz Bone-in Beef Filet* 48 | Seven Hills 16oz Ribeye* 52 | Jumbo Lump Crab Oscar 28
Damilano "Marghe" Langhe, Nebbiolo, Piemonte, Italy, 2018

ELYSIAN FIELDS LAMB RACK* Pistachio-Herb Crust | Brussels Sprout-Feta Gratin | Purple Sweet Potato
Peas | Black Garlic Romesco
Maal "Bautiful", Malbec, Mendoza, Argentina, 2019

SLOW POACHED ALASKAN KING SALMON* Royal Sevruga Caviar | Peas | Morel Mushroom
Marble Potato | Tomato Butter Broth | Chive
Laguna Ranch, Chardonnay, Russian River, California, 2016

PHEASANT SALTIMBOCCA Prosciutto | Sage | Fontina | Swiss Chard | Crispy Polenta | Marsala Jus
Etude Estate, Pinot Noir, Grace Benoist Ranch, Carneros, California, 2017

POTATO WRAPPED GOLDEN BEET AND BUTTERNUT SQUASH Cauliflower Varieties | Pickled Raisins
Basil | Brown Butter | Vegetable Demi-Glace
Bodegas Alto Moncayo Veraton, Garnacha, Campo de Borja, Spain, 2019

DESSERT COURSE

ABBY'S CONFECTIONS Lemon Cake | American Heritage Crèmeux | Honey-Banana Crème Brûlée
Royal Tokaji, Late Harvest, Hungary, 2018

HAZELNUT ICE-CREAM TORTE  Dark Chocolate Fudge | Strawberry | Vanilla Bean Chantilly
Taylor Fladgate, 10th Old Tawny Port, Portugal, NV

FINE CHEESES Firefly Farm's Black and Blue | Locksley Farm's Nottingham | Boxcarr Smoked Campo
Honeycomb | Heirloom Tomato | Marcona Almond | Benne Seed Lavash
Marenco Strev Moscato d' Asti, D.O.C.G., Piemonte, Italy, 2021