



## 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  
*Domaine du Margalleau Vouvray, Sparkling Wine, Brut, Loire Valley, France, NV*

**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*

## SECOND COURSE

**CRISPY DEVEILED DUCK EGG**  Pimento Cheese | VA Ham | Cherry Pepper | Smoked Parsnip  
Farmer's Greens | Dill Pickle Vinaigrette  
*Teruzzi & Puthod "Isola Bianca", Vernaccia D.O.C.G., Tuscany, Italy, 2019*

## THIRD COURSE

**PAN ROASTED SCALLOP\***  Corn Pudding | Farmer's Beans | Season's Squash | Veget8 Vinaigrette  
*Château de Fontenille, Bordeaux Blanc, Entre-deux-Mers, France, 2018*

**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  
*King Family Vineyard, Crosé, Crozet, Virginia, 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 | Hassell Cattle Company's Wagyu Ribeye\* 64 | Marrow & Black Truffle Crust 19  
*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  
*Tilia, Malbec Blend, Mendoza, Argentina, 2022*

**SLOW POACHED ALASKAN KING SALMON\*** Royal Sevruga Caviar | Peas | Wild Mushrooms  
Marble Potato | Tomato Butter Broth | Chive  
*Sonoma-Cutrer, Russian River Ranches, Chardonnay, Sonoma Coast, California, 2021*

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

**POTATO WRAPPED EGGPLANT & SEASON'S SQUASH** Cauliflower Varieties | Pickled Raisins  
Farmer's Tomatoes | 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, 10<sup>th</sup> 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*