

ROCKEFELLER
ROOM

NEW YEAR'S EVE DINNER

AMUSE BOUCHE

GARDEN CAULIFLOWER BAVAROIS
BLOOD ORANGE GELEE
(GF)

APPETIZER

PAN ROASTED PHEASANT

APPLE AND CHESTNUT BREAD PUDDING
BACON JAM, FORAGED MUSHROOMS
CARAMELIZED ONION GASTRIQUE
(CN)

CHARDONNAY, ORIN SWIFT, CALIFORNIA

INTERMEZZO

WHITE GRAPEFRUIT SORBET
(GF)

ENTREE

AMERICAN WAGYU RIBEYE
& CRABCAKE

OXTAIL AND BONE MARROW MARMALADE
POMMES FONDANT, BROCCOLINI
SAUCE AU POIVRE, LEMON CAPER BEURRE BLANC
(GF)

RED BLEND, THE PRISONER, CALIFORNIA

DESSERT

MULLED WINE PEAR FRANGIPANE
TART TATIN

WILLIAMSBURG INN HONEY AND VANILLA ICE CREAM
SUGARED CRANBERRIES, SALTED BRANDY CARAMEL
MOSCATO, STREV, ITALY

MIGNARDISE

SUNDAY, DECEMBER THIRTY FIRST,
TWO THOUSAND TWENTY-THREE
FIVE O'CLOCK PM

\$39.00 WINE PAIRING

ALL MENUS ARE SUBJECT TO CHANGE
(GF) - GLUTEN FREE
(CN) - CONTAINS NUTS