



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.

Executive Chef | 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

Oysters Abby<sup>®</sup> Roasted Laughing King Oysters | Charred Lemon Sabayon  
*Jadix, Picpoul de Pinet, Languedoc, France, 2022*

Joyce Farm's Chicken Peas | Carrots | Schmaltz | Biscuit Crumble | Jus | Chervil  
*Licia Albariño, Rías Baixas, Galicia, Spain, 2020*

Roasted Autumn Squash Bisque Coconut | Lemongrass | Fermented Plum | Chili Oil  
*Williamsburg Winery, Viognier, Williamsburg, Virginia, 2021*

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

## Second

Crispy Deviled Duck Egg<sup>®</sup> 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, 2022*

## Third

Pan Roasted Scallop\*<sup>®</sup> Corn Pudding | Farmer's Beans | Season's Squash | Veget8 Vinaigrette  
*Château de Fontenille, Bordeaux Blanc, Entre-deux-Mers, France, 2022*

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  
*Williamsburg Winery, Wessex 100 Dry Rose, Williamsburg, Virginia, 2022*

## Premier

Rockefeller's Steak<sup>®</sup> 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  
*The Prisoner "Unshackled", Red Blend, Napa, California, 2021*

Elystan Fields Lamb Rack Crispy Cilantro Panisse | Black Walnut Gremolata  
Peas | Baby Carrots | Za'atar Mint Chimichurri | Black Garlic Mole Lamb Jus  
*TerraNoble, Grand Reserva Carmenerre, Maule Valley, Chile, 2020*

Alaskan Halibut Crepinette Royal Sevruga Caviar | Scallop Mousse | Peas | Wild Mushrooms  
Enoki Mushroom Hay | Shiitake Butter | Chive  
*Sonoma-Cutrer, Russian River Ranches, Chardonnay, Sonoma Coast, California, 2022*

Pheasant Piccata Toasted Sorghum Arancini | Swiss Chard | Crispy Capers | Preserved Meyer Lemon Butter  
*Etude Estate, Pinot Noir, Grace Benoist Ranch, Carneros, California, 2019*

Beet and Spinach Agnolotti Cashew "Parmesan" Filling | Butternut Squash  
Smoked Golden Beets | Arugula Pesto | Cashew Streusel  
*Textbook, Sauvignon Blanc, Napa, California, 2020*

## Dessert

Abby's Confections Lemon Cake | American Heritage Crèmeux | Honey-Banana Crème Brûlée  
*Royal Tokaji, Late Harvest, Hungary, 2018*

Hazelnut Ice-Cream Torte<sup>®</sup> Dark Chocolate Fudge | Strawberry | Vanilla Bean Chantilly  
*Taylor Fladgate, 10<sup>th</sup> 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  
*Damilano "Marghe" Langhe, Nebbiolo, Piemonte, Italy, 2020*