



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 three or 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. For the three-course option, please choose a premier course, and two other courses of your choosing. For the five-course, please choose an item from each section.

Executive Chef | Julianne Gutierrez

Maître d'Hôtel | Matthew Tlusty

[Three-Course Menu](#) 105 [Five-Course Menu](#) 132 [Wine Pairing](#) 42 | 62

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

First

Oysters Abby*[®] Roasted Laughing King Oysters | Charred Lemon Sabayon
Jadix Picpoul de Pinet, Languedoc-Roussillon, France

Charred Octopus Chorizo | Hummus | Cilantro | Lemon Aioli
Bodegas Mureda, Tempranillo, La Mancha, Spain

Carolina Gold Rice Congee Poached Quail Egg | Crunchy Chile Peanuts | Scallion | Collard Green Kimchi | Crispy Shallots
Sho Chiku Bai Junmai Sake, Berkeley, California

Crispy Joyce Farm's Chicken Emmental and Chive "Waffle" | Green Tomato Piccalilli | Fermented Blueberry | Bourbon-Pecan Glaze
Barboursville Vineyards Nascent, Virginia

Second

Crispy Deviled 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

Third

Pan Roasted Scallop*[®] Corn Pudding | Farmer's Beans | Season's Squash | Veget8 Vinaigrette
Textbook Sauvignon Blanc, Napa Valley, California

Wild Boar Bacon Sorghum | Sweet Chiles | Green Banana | Pineapple
Joseph Drouhin "Bourgogne", Burgundy France

Crispy Maitake Mushroom Coconut | Peas | Ginger | Pearl Onions | Rice Cracker
Acrobat Winery, Pinot Gris, Oregon

Premier

The Rockefeller[®] 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 | Broiled Lobster Tail 35
The Prisoner "Unshackled", Red Blend, Napa Valley, California

Black Cocoa Crusted Elysian Fields Lamb* Lamb Marmalade | New Potatoes
Yellow Oyster Mushroom | Pickled Strawberries | Baby Golden Beets | Hazelnuts
TerraNoble, Grand Reserva Carmenerre, Maule Valley, Chile

Alaskan Halibut Véronique* Zucchini and Yellow Squash | Baby Bok Choy
Green Apple | Charred Leeks | Muscat Beurre Blanc
DAOU "Bodyguard" Chardonnay, Paso Robles, California

Pan Roasted Orvia Duck Breast* Crispy Fondant Potatoes | English Peas
Carrot | Orange | Huckleberry | Rhubarb | Duck Jus
Banshee Pinot Noir, Sonoma County, California

Beet and Spinach Agnolotti Cashew "Parmesan" Filling | Butternut Squash
Smoked Golden Beets | Arugula Pesto
Zenato Lugana, San Benedetto, Veneto, Italy

Dessert

Abby's Confections Lemon Cake | American Heritage Crèmeux | Honey-Banana Crème Brûlée
Marenco "Strev" Moscato d' Asti, D.O.C.G., Piemonte, Italy

Hazelnut Ice-Cream Torte[®] Dark Chocolate Fudge | Strawberry | Vanilla Bean Chantilly
Taylor Fladgate, 10th Old Tawny Port, Portugal

Fine Cheeses Brillat Savarin | Manchego with Rosemary | Shropshire Blue Cheese
Honeycomb | Fig Jam | Seasonal Fruit | Marcona Almond | Benne Seed Lavash
Four Virtues, Bourbon Barrel Zinfandel, Lodi, California

[®]Signature Rockefeller Room Dishes