



ROCKEFELLER ROOM

APPETIZERS

FARMER'S GREENS | 18 | GF, V
CRISPY DEVILED DUCK EGG | PIMENTO CHEESE
VA HAM CHERRY PEPPER | SMOKED PARSNIP
DILL PICKLE VINAIGRETTE

ROCKEFELLER'S CAESAR SALAD | 16 | GF
HEARTS OF ROMAINE | PARMESAN | CRISPY ANCHOVIES
ROASTED GARLIC CROSTINI | EGG YOLK MARMALADE

OYSTERS ABBY* | 21 | HALF DOZEN | GF
ROASTED LAUGHING KING OYSTER
CHARRED LEMON SABAYON
CAPE CHARLES, VIRGINIA

EIGHT OUNCE ALASKAN HALIBUT* | 54 | GF
THAI CURRY SAUCE | CHIVES | CAVIAR

DOUBLE CUT PORK CHOP* | 49 | GF
DUROC PORK | HERB MARINADE | APRICOT GLAZE

GRILLED MAINE LOBSTER | 75 | GF
TEN OUNCE BROILED LOBSTER TAIL, GARLIC HERB BUTTER

BEEF TARTARE* | 24 | GF
FILET MIGNON* | WHOLE GRAIN MUSTARD | SHALLOT
GARDEN HERBS | BENNE SEED LAVASH | QUAIL EGG*

THE THREE SISTERS* | 24 | GF
PAN ROASTED SCALLOPS | CORN PUDDING
FARMER'S BEAN SEASON'S SQUASH | "VEGET8" VINAIGRETTE

MARYLAND STYLE CRABCAKE | 22 | GF
AVOCADO REMOULADE | MARCONA ALMONDS
PINK GRAPEFRUIT SALAD | VIRGINIA BERRIES

PREMIER

FORAGED MUSHROOMS AND SEASONAL TRUFFLE | 39 | V
KALE CRESTE DI GALLO | PICKLED RAMPS | CASHEW PARMESAN
KALE PESTO

TWELVE OUNCE ELYSIAN FIELDS RACK OF LAMB* | 79 | GF
BLACK COCOA AND HAZELNUT CRUST | MONTMORENCY CHERRY LAMB JUS
PURE-BRED LAMB - WAYNESBURG, PENNSYLVANIA

ROCKEFELLER'S STEAKS

DRY AGED TOMAHAWK RIBEYE FOR TWO* GF	155
HERBED GARLIC BUTTER AU POIVRE	
SIXTEEN OUNCE AMERICAN WAGYU RIBEYE* GF	149
HASSELL CATTLE COMPANY - RUSK, TEXAS	
EIGHTEEN OUNCE PRIME DRY AGED NEW YORK STRIP* GF	95
SEVEN HILL FARMS - LYNCHBURG, VIRGINIA	
TEN OUNCE WAGYU BUTCHER'S STEAK* GF	49
MUSTARD HERB RUBBED HASSELL CATTLE COMPANY - RUSK, TEXAS	
EIGHT OUNCE CERTIFIED ANGUS BEEF FILET MIGNON* GF	54
TWELVE OUNCE CERTIFIED ANGUS BEEF NEW YORK STRIP* GF	58
FOURTEEN OUNCE CERTIFIED ANGUS BEEF RIBEYE* GF	62

ACCOMPANIMENTS

MASHED POTATOES BOURSIN CHEESE ROASTED GARLIC CHIVES GF, V	9
TRUFFLE PARMESAN FRIES "BEER"-NAISE SAUCE V	10
GRILLED ASPARAGUS HOLLANDAISE HERBS GF, V	10
GREEN BEAN ALMONDINE MARCONA ALMONDS V	12
JUMBO BAKED POTATO BUTTER SOUR CREAM CHIVES BACON CHEDDAR CHEESE GF	12
FORAGED MUSHROOMS MAITAKE MORELS BEECH OYSTER GF, V	12
SHRIMP SCAMPI* THREE JUMBO SHRIMP GARLIC BUTTER GF	15
BLACK TRUFFLE MAC AND CHEESE THREE CHEESE CAVATAPPI PASTA FRESH BLACK TRUFFLE V	16
BEARNAISE SAUCE TARRAGON WHITE WINE GF, V	5
AU POIVRE DEMI-GLACE PEPPERCORN BRANDY GF, V	5
DIANE SAUCE CREAM MUSHROOMS SHALLOTS MUSTARD COGNAC GF, V	7

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

DESSERTS

PEACH COBBLER CHEESECAKE | 16 | v
BROWN BUTTER CRUST | CARAMELIZED PEACHES

CHOCOLATE CREAM PIE | 16 | v
AMERICAN HERITAGE CHOCOLATE | WHIPPED CREAM
SHAVED CHOCOLATE

PB & J STRAWBERRY CRISP | 15 | v
PEANUT CRUMBLE | VANILLA BEAN ICE CREAM

HAZELNUT ICE CREAM TORTE | 18 | GF, v
DARK CHOCOLATE FUDGE | VANILLA CHANTILLY
STRAWBERRY

SPECIALTY COCKTAILS

ROCKEFELLER MANHATTAN | 19
COPPER FOX 1937 | CARPANO ANTICA | GRAND MARNIER
ANGOSTURA BITTERS

GEORGE'S CROSSING | 18
FAMOUS GROUSE | TAWNY PORT 10^{YR}
CHERRY JAM | CLUB SODA

OAXACA BOULEVARD | 18
LUNAZUL AÑEJO | DEL MAGUEY VIDA MEZCAL
AMARRO Y ARROYO | PIMM'S NO. 1 | GRAND MARNIER

CHURCHILL FASHION | 18
BULLEIT BOURBON | MAPLE SYRUP | CHOCOLATE BITTERS |
LUXARDO CHERRY

BLACKBERRY BERET | 18
VIRAGO RUM | ZACAPA NO. 23 | LICOR 43
LIME JUICE | BLUEBERRY SHRUB

THE RED LINCOLN | 18
COPPER FOX 1937 | LAIRD'S APPLE BRANDY
DRAMBUIE | BUSHNELL CALVADOS
CHARTREUSE | SWEET VERMOUTH

LAVENDER "37" | 18
CATOCTIN WATERSHED GIN | CAMPARI
SPARKLING WINE | LAVENDER SYRUP

PREMIUM WILLIAMSBURG INN HAND ROLLED CIGARS

JOIN US ON THE SOCIAL TERRACE WITH A HAND ROLLED CIGAR TO COMPLIMENT YOUR EVENING'S COCKTAIL.

TORPEDO 12

FLAVOR: 2 GRAND TORPEDO (6 ½ x 52) WRAPPER: CONNECTICUT SHADE
THIS EXTREMELY SMOOTH AND MILD CIGAR IS A STAPLE OF SMOKER'S HUMIDORS NATIONWIDE. EASY TO DRAW, CEDAR FINISH AND RICH TOBACCO FLAVOR ARE THE HALLMARK OF THIS BEST SELLER. THE GRAND TORPEDO IS ONE OF THE HARDEST SHAPES TO ROLL.

BARBER DOLL 12

FLAVOR: 3 TORPEDO DUAL WRAP (6 x 52) WRAPPER: CONNECTICUT
IN ALL THE CIGAR WORLD, THIS IS THE HARDEST TO MAKE, USING 2 CIGAR WRAPPERS EVENLY ROLLED TO PROVIDE A BARBER POLL LOOK. THIS CIGAR USES THE COUSINS OF THE WRAPPER WORLD: 7 YEAR AGED CONNECTICUT SHADE AND 5 YEAR AGED CONNECTICUT BROADLEAF MADURO. THE EVEN BURN PROVIDES A BLEND OF THE RICHNESS AND FLAVORFUL PLUM AND FRUIT NOTES OF THE MADURO WITH THE CEDAR AND WOOD FLAVORS OF THE NATURAL WRAPPER!

MADURO 12

FLAVOR: 4 GIGANTE (6 x 60) WRAPPER: NICARAGUAN
IN THE OLD WORLD, CIGARS WERE NEVER CAPPED, THEY WERE MADE WITH A "PIGTAIL". THE LARGE RING GAUGE OF THIS CIGAR PROVIDES A LARGE VOLUME OF SMOKE AND RICH, FULL FLAVORED NICARAGUAN PUROS WITH DEEP AND BOLD FLAVORS OF PLUM AND LEATHER.

FLAVOR SCALE:

1=MILD

3=MEDIUM

5=FULL