

REGENCY DINING ROOM STUDIO 54 GALA DINNER

AINUSE BOUCHE

Pistachio Crusted Foie Gras
Balsamic Pickled Cherries, Black Pepper

APPETIZER

Prosciutto, Melon, and Mozzarella Salad
Fennel, Arugula, Basil, Mint, Hazelnuts
Lemon Champagne Vinaigrette

SOUP

Williamsburg Inn Lobster Bisque
Sherry Gastrique, Croutons

INTERMEZZO

Honey Lemon Sorbet
Frozen Champagne Grapes

PREMIER

Surf and Turf
Six Ounce Filet Mignon and Scallops
Parmesan Duchess Potatoes
Baby Carrots and Asparagus
Sauce Au Poivre, Lemon Beurre Blanc

DESSERT

Baked Alaska
Banana Ice Cream, Salted Caramel Gelato
Peanut Crunch Meringue
Brown Butter Pound Cake

LATE NIGHT SNACK STATIONS

Showcasing American Nostalgic Bites

MIDNIGHT CHAMPAGNE TOAST

Tuesday, December Thirty First
Twenty Twenty-Four
8pm through Midnight

2025