



Rockefeller's Valentine

The Williamsburg Inn is pleased to present the Rockefeller Room for your Valentine's Day evening

The featured menu is a five-course prix-fixe menu with 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, but also romance

John D. Rockefeller had a tradition of gifting Abby flowers at least once a week. He would notate it in his engagement book notes as a reminder as "Flowers for Abby."

Therefore, we developed our menu to offer an evening filled with love and 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.

Executive Chef | Julianne Gutierrez

Maître d'Hôtel | Leroy Stoutingberg

*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.

Appetizers

Tableside Caesar Salad | Hearts of Romaine, Parmesan, Roasted Garlic Crostini | GF
Teruzzi & Puthod "Isola Bianca", Vernaccia D.O.C.G., Tuscany, Italy

Celeriac and Truffle Bisque | Cracked Hazelnuts, Watercress, Focaccia Tuile | GF, V
Dr. H. Thanisch Bernkasteler Badstube, Riesling Kabinett, Mosel, Germany

Oysters Rockefeller | Spinach, Bacon, Pernod, Breadcrumbs | GF
Charles de Cazanova, Blanc de Blanc Brut, Champagne, France

Fish

Lobster Risotto | Mascarpone, Chives, Lobster Velouté | GF
DAOU "Bodyguard" Chardonnay, Paso Robles, California

Intermezzo

Strawberry Sorbet | Prosecco Rosé, Compressed Strawberries | GF, V

Premier

Petite Filet Mignon and Pan Roasted Scallops | Boursin Whipped Potatoes, Baby Carrots, Asparagus
Wild Mushrooms, Cognac and Shallot Jus | GF
The Prisoner, Red Blend, Nap Valley, California

Sour Cherry Lacquered Duck Breast | Duck Confit, Foie Gras Bread Pudding, Apple Parsnip Puree
Broccolini, Pistachio, Watercress
Joseph Drouhin "Bourgogne" Pinot Noir, Burgundy, France

Wild Mushroom and Seared Cauliflower Piccata | Angel Hair Pasta, Castelvetrano Olives
Wilted Spinach, Lemon Caper Butter Sauce | GF, V
Textbook Sauvignon Blanc, Napa Valley, California

Dessert

Devil's Food Cake | Red Velvet Ice Cream, Macerated Berries
Williamsburg Winery Sparkling Rose Brut, Williamsburg, Virginia

Raspberry Pot de Crème | Lemon Gelee, Citrus Chantilly, Vanilla Bean Tuile | GF
Taylor Fladgate, 10^o Old tawny Port, Portugal

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