



ROCKEFELLERS

APPETIZERS

Wedge Salad | 18 GF

Baby Iceberg Lettuce, Heirloom Tomatoes
Pickled Red Onion, Black Garlic Ranch
Gorgonzola Foam, Bacon

Textbook Vineyards Sauvignon Blanc, Napa Valley, CA | 23

Oysters Rockefeller | 21 Half Dozen GF

Roasted Laughing King Oysters
Spinach, Bacon, Pernod, Breadcrumbs
Laughing King Oysters - Cape Charles, Virginia
 Jadix Picpoul de Pinet, Languedoc-Roussillon, FR | 14

Fried Green Tomatoes | 21

Heirloom Tomatoes, Basil & Goat Cheese Panna Cotta
Celeriac Chips, Gardener Vinegar Reduction
Pair-A-Dice Acres - Zuni, Virginia
 Licia Albarino, Rias Baixas, ES | 16

Beef Tartare* | 24 GF

Whole Grain Mustard, Shallot
Garden Herbs, Farm Fresh Yolk, Currant Gelee
Bone Marrow, Toasted Crostini
 Domaine Pere Caboché Cotes-du-Rhône Reserve, Rhône Valley, FR | 17

Key West Pink Shrimp Cocktail | 25 GF

Heirloom Tomato Ketchup
Fresh Horseradish Snow, Preserved Lemon Gel
 Dr. H. Thanisch Bernkasteler Badstube, Riesling, Mosel, DE | 21

Scallop Crudo* | 22 GF

Miso Tigre de Leche, Smoked Golden Beet Chips
Pickled Chanterelles, Cilantro, Smoked Sea Salt
Bronze Fennel, Citrus Coriander
 Trimbach Dry Riesling, Alsace, FR | 18

Tableside Caesar Salad* | 18 GF

Hearts of Romaine, Parmesan, Roasted Garlic Crostini
 Barboursville Vineyards, Vermentino Reserve, Charlottesville, VA | 21

PREMIER

Brioche Crusted Alaskan Halibut* | 65

New Potatoes, Grilled Artichoke Barigoule
Charred Ramp and Shiso Puree
 James River Cellars Gewurztraminer, Richmond, VA | 23

Cacio e Pepe | 40

Kale Creste di Gallo Pasta, Cashew Parmesan
Foraged Mushroom, Seasonal Truffle, Wilted Greens
 Domaine Louis Moreau, Chablis 1er Cru, Vau Ligneau, FR | 35

**Beurremont Butter
Poached Maine Lobster | 65 GF**

Mascarpone Risotto, Lobster Velouté, Chives
 Rombauer Vineyards, Chardonnay, Carneros Valley, CA | 35

Roasted Poussin | 55 GF

Buttered Radish, English Peas, Asparagus
Wild Mushroom and Truffle Jus
 Jordan Winery Chardonnay, Russian River Valley, CA | 31

GF – Can be Prepared Gluten-Free | V – Vegetarian | – Rockefeller Specialties | – Suggested Wine Pairing

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EXECUTIVE CHEF | JULIANNE GUTIERREZ

SIGNATURE CUTS

*All Steaks Served with Choice of Au Poivre, Bearnaise, or RR Steak Sauce

Prime Chateaubriand for Two	20 oz 195
Meats by Linz - Hammond, Indiana	
Dry Aged Reserve Ribeye	16 oz 89
Meats by Linz - Hammond, Indiana	
Dry Aged Prime New York Strip	14 oz 85
Meats by Linz - Hammond, Indiana	
Prime Delmonico	16 oz 85
Filet Mignon	12 oz 85
Petite Filet Mignon	8oz 70
A5 Japanese Wagyu	5 oz 75
RR Kurobuta Tomahawk Pork Chop*	16 oz 55
Braised Apple Chutney	
Elk Rack	65
Huckleberry Gastrique	
RR Elysian Fields Lamb*	75
Black Cocoa and Hazelnut Crust Montmorency Cherry Lamb Jus	
Pure-Bred Lamb Waynesburg, Pennsylvania	

WINE

Silver Oak Winery Cabernet Sauvignon	265
Alexander Valley, California 2017	
Barboursville Vineyards “Octagon” Red Blend	225
Charlottesville, Virginia 2019	
Duckhorn Vineyards Merlot	224
Napa, California 2020	
Stag’s Leap “Artemis” Cabernet Sauvignon	195
Napa, California 2020	

ACCOMPANIMENTS 12

Pommes Puree Roasted Garlic, Chives	GF, V
Grilled Asparagus Hollandaise, Herbs	GF, V
Green Bean Almondine Marcona Almonds	GF, V
Jumbo Baked Potato Butter, Sour Cream, Chives, Bacon, Cheddar Cheese	GF
Foraged Mushrooms Maitake, Beech, Oyster, Chanterelles	GF, V
Au Gratin Potatoes	GF, V
Creamed Spinach	V

Duck Fat Pommes Frites Curry Ketchup	+5 Supplement
Black Truffle Mac and Cheese	+12 Supplement V

PLATE ADDITIONS

Key West Pink Shrimp Scampi Garlic Butter	20 GF
RR Pan Roasted Scallops* Two Jumbo Scallops, Seasoned Butter	22 GF
Oscar Style Jumbo Lump Crab, Bearnaise	24 GF
Shaved Black Truffle	10 GF, V

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