

THE
Regency
Room

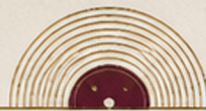
1982

A CULINARY &
MUSICAL EXPERIENCE

JULY 30, 2026

FEATURING
CHEF TRAVIS MILTON

TR



AMUSE

Quiche Lorraine

GRILLED LEEKS, GRUYERE

Inspired by Marco Pierre White

1ST COURSE

Smoked Salmon & Caviar Pizza

DILL CRÈME FRAICHE, RED ONION,
GOLDEN CAVIAR

Inspired by Wolfgang Puck

2ND COURSE

Szechuan Triple Cooked Pork
Belly Dumpling

HOT & SOUR FRIED CABBAGE,
PAPAYA SALAD

Inspired by Martin Yan

3RD COURSE

Coulibiac of Bass

QUAIL EGG, WILD MUSHROOM,
POLISH VODKA BETROOT REDUCTION

Inspired by Martha Kostyra

4TH COURSE

Blackened Veal Chop

EGGPLANT, CORN & CHEESE CASSEROLE,
SWEET SUMMER SQUASH,
CRAWFISH BEANS & GOLD RICE

Inspired by Paul Prudhomme

5TH COURSE

Blackberry Crepes

COTTAGE CHEESE CUSTARD

Inspired by Laban Johnson & Larry Bly

