



# NEW YEAR'S GRAND CELEBRATION

THE  
Regency  
Room

## AMUSE BOUCHE

### HOPPIN' JOHN

hot honey pork belly, yellow eyed peas, carolina gold rice, sweet pepper chow chow,  
cornbread pizzelle

## FIRST COURSE: LIVE STATION

### RAW & GRILLED OYSTER BAR

### BLINI WITH BEETROOT CRÈME FRAICHE, CHIVE, CAVIAR

## SECOND COURSE (SELECT ONE)

### SALAD PERIGOURDINE

duck prosciutto, orange, candied black walnut, pomegranate, chicory, blood orange vinaigrette

### HEIRLOOM SWEET POTATO NAPOLEON

fresh burrata, pistachio, arugula, fried sage

### WILD GAME STEW

roast venison, winter roots, burgundy

### ASPARAGUS VELOUTE

toasted pine nut, zatar parmesan tuille

## THIRD COURSE

### FRESH ARKANSAS BLACK APPLE SORBET WITH CALVADOS

## FOURTH COURSE (SELECT ONE)

### DRY AGED CHATEAUBRIAND

brown butter fondant heirloom potato, black shallot bearnaise, white asparagus,  
grilled baby leeks

### LOBSTER THERMIDOR

champagne caviar beurre blanc, romanesco, nappa cabbage, grilled lemon

### STUFFED CORNISH GAME HEN

appalachian herb rub, parsnip & leek mash, sumac & mead glazed carrot, watercress

### MUSHROOM VOL-AU-VENT

black truffle cream, chive

## FIFTH COURSE

### BAKED ALASKA

clementine meringue, chocolate crisp, grand marnier marmalade

## HAPPY NEW YEAR!

### RESERVATIONS:

540.853.8280

### PLATE CHARGE:

\$98 per guest

11.8% Tax and 20% Service Charge Added

## RESERVATION SEATINGS

### EARLY SEATING

5 p.m. - 7:30 p.m.

Solo Pianist

### CELEBRATION SEATING

8:30 p.m. - 10 p.m.

Regency Trio

PARTY FAVORS AND A  
PROSECCO TOAST FOR  
ALL GUESTS

### EXECUTIVE CHEF

*Michael Whittaker*

### EXECUTIVE SOUS CHEF

*Lauren Beres*

### CHEF de CUISINE

*Wells Selbe*