



VALENTINE DINNER CELEBRATION

THE
Regency
Room

Amuse Bouche

POMMES MAXIM AND CAVIAR

One

TABBOULEH [VN,GF]

parsley, mint, garlic, buckwheat, cucumber, tomato, scallion, lemon, olive oil

ITALIAN WEDDING SOUP

acini de pepe, escarole, lemon, roasted chicken broth, couscous, calabrian chili

GRILLED ROMAINE

red romaine, shaved parmesan, cornbread crouton, roasted mushrooms, lemon and fish sauce aioli

Two

[Action Station]

OYSTERS ON THE HALF SHELL

raw oysters, khrenovina sauce

BUCKWHEAT BLINI [V]

cashew cream, khrenovina sauce, chives

Three

FILET MIGNON

pomegranate steak sauce, celery root potato puree, roasted carrots, frisée salad

SEARED HALIBUT [GF]

ashground coriander butter sauce, baby fennel, mushrooms, risotto

MUJADARRA [VN,GF]

caramelized onions, white rice, green lentils, roasted tomato

LEMON VELOUTÉ STATLER CHICKEN [DF,GF]

heirloom carrots, salad of spinach, frisée, fennel, and pomegranate

Four

LA PIÈCE MONTÉE

almond cake, buttercream, croquembouche, mexican wedding cake, spiced fruit & rum conserve

CHOCOLATE HAZELNUT LAVA CAKE

poached pear, espresso caramel, vanilla semifreddo

MIGNARDESE

beet creme brulee tartlet

HAPPY VALENTINE'S DAY!

Available Thursday - Saturday
of Valentine's Week

RESERVATIONS:

540.853.8280

PLATE CHARGE:

\$180 per couple

10.8% Tax and
20% Service Charge Added

RESERVATION SEATINGS

The Regency Room

6 p.m. - 9 p.m.

LIVE MUSIC & DANCING

Featuring The Regency Trio
and a Dance Floor Friday &
Saturday Evenings

CHEF de CUISINE

Matthew Deacon

PASTRY CHEF

Lauren Beres