



VALENTINE DINNER CELEBRATION

THE
Regency
Room

Amuse

BEETROOT TRIFLE SHOOTER [VN,GF]
candy roaster, golden & red beet juice, atheling mead

First Course (select one)

VIRGINIA OYSTER [GF]
saffron brown butter, caviar, thai chili

FOIE GRAS
quince mostarda, pickled shallot, frisee, grilled bread

GREENS & REDS [V, GF]
baby bibb, radicchio, watercress, blood orange, pistachio, parmesan, red wine shallot vinaigrette

Intermezzo

FIG SORBET [VN,GF]
roast fig, pomegranate, balsamic glaze

Second Course (select one)

DRY AGED FILET AU POIVRE [GF]
white asparagus, heirloom potato dauphinoise, burgundy demi-glace

GRILLED COBIA [DF]
savoy cabbage, romanesco, preserved lemon, chili crisp, scallions

HERBED VENISON LOIN [GF]
pine cured fingerling potatoes, grilled lions mane, black apple armagnac cream, red currant gelee

SPICED DUCK BREAST [GF, DF]
blood orange & sumac glazed carrots, grilled baby leeks, pickled poblano, smoked sea salt

WILD MUSHROOM PAPPARDELLE [V]
mushroom ragout, grilled artichokes, burrata

Third Course

Box of Chocolates for Two
opera cake petit four, armagnac infused glacé cherry, thai chili & coconut chocolate pavé

HAPPY VALENTINE'S DAY!

Available Friday & Saturday
of Valentine's Week

RESERVATIONS:
540.853.8280

PLATE CHARGE:
\$180 per couple

11.8% Tax and
20% Service Charge Added

RESERVATION SEATINGS

The Regency Room
5 p.m. - 9 p.m.

LIVE MUSIC & DANCING

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

CHEF de CUISINE

Wells Selbe

EXECUTIVE SOUS CHEF

Lauren Beres