



HAPPY VALENTINE'S DAY

Amuses

CHEF LLOYD INSPIRED

First Course (select one)

SOUTHERN FRIED OYSTERS
mignonette cream sauce

STEAK DIANE
petite noisette of beef, duxelle fritter, bourbon cream demi, micro- arugula

HEIRLOOM SHE CRAB SOUP
cream based, lump crabmeat garnish

Second Course (select one)

LOBSTER SALAD
frisee, baby spinach and red leaf greens, heirloom tomato, cucumber, chopped mango vinaigrette

BIB WEDGE
olive oil tomato, cucumber, shaved red onion, warm cornbread croutons,
house-made buttermilk blue cheese dressing, prosciutto crisp

Third Course (select one)

REGENCY SURF & TURF
char-grilled fillet, jumbo lump crab cake, fire-grilled asparagus, truffle mash, béarnaise sauce

RACK OF LAMB
marinated, pan-roasted, buttered baby carrots & haricot verts, vino rosso risotto cake,
merlot demi, dijon crème fraîche

"JERK" BREAST OF STATLER CHICKEN
grilled asparagus, garlic roasted tomato, sweet potato croquette, grilled pineapple jerk jus

PAN-FRIED GROUPER
seasonal vegetable succotash, louisiana crawfish beurre blanc, peach jam

After (for two)

BOX OF CHOCOLATE FOR TWO
rich chocolate cake, chocolate mousse, raspberry, caramel, and white chocolate fillings

THE *Regency Room*

VALENTINE'S DAY
THURSDAY, FEBRUARY 14 -
FEBRUARY 17, 2019

RESERVATIONS:
540.985.5900
540.853.8280

PLATE CHARGE:

\$150 per couple
state, local tax and
20% service charge
to be added

RESERVATIONS SEATINGS:

5p - 9p
Limited Seating

RESERVATIONS STRONGLY RECOMMENDED

EXECUTIVE CHEF
Stephen DeMarco

CHEF DE CUISINE
Colin Lloyd