



NEW YEAR'S CELEBRATION

AMUSE

COLD SMOKED DUCK BREAST (GF, DF)
cherry plum chutney

APPETIZER

HOUSE MADE PAPPARDELLE PASTA
forest mushrooms, shaved asiago, veal jus, sous vide egg yolk

SALAD

BABY SPINACH, BEET & POMEGRANATE SALAD (V)
goat cheese, yellow beets, scratch granola, pomegranate vinaigrette

ENTRÉE (SELECT ONE)

FILET MIGNON (GF)
herb butter fingerling potato, asparagus, cabernet reduction

SHRIMP & SCALLOPS (GF)
lemon spinach risotto, herb butter sauce

STATLER CHICKEN BREAST (GF)
creamy grits, carrots, parsnips, pan jus

SWEET POTATO STUFFED ACORN SQUASH (GF, VN)
pecans, apple cider reduction

SWEETS FOR TWO

BAKED ALASKA
artfully flamed for two

THE
*Regency
Room*

Happy New Year!

DECEMBER 31, 2020

**PRIX FIXE DINNER,
& PARTY FAVORS
FOR ALL GUESTS.**

PLATE CHARGE
\$68 per person
sales tax and 20%
service charge added

SEATING TIMES
6:00 p.m. - 9:00 p.m.

RESERVATIONS
540.853.8280
540.985.5900

EXECUTIVE CHEF

Stephen DeMarco

Space Limited - Book Today!