TASTING MENU

Chef’s small plate offering provides a sample of our passion and experimentation on a range of our house specialties, past and present, and taking advantage of fresh seasonal ingredients.

FIRST
AMUSE BOUCHE
CHEF WHITTAKER’S SELECT CREATION

SECOND
SHRIMP SCAMPI
WHITE WINE, GARLIC, CRUSTY BREAD
CHARDONNAY,
BARBOURSVILLE, CHARLOTTESVILLE, VA. ‘18

THIRD
TRADITIONAL WEDGE SALAD
CRISP ICEBERG, BACON, BLEU CHEESE, GRAPE TOMATOES, CRISPY ONIONS
SAUVIGNON BLANC
THE CROSSING, NEW ZEALAND, ‘19

FOURTH
GARLIC AND HERB ROASTED PRIME RIB
12oz CUT, AU JUS, HORSERADISH CREAM, BROCCOLINI, SCALLOPED POTATO, YORKSHIRE PUDDING
PINOT NOIR
FORIS VINEYARDS, ROUGE VALLEY, OR. ‘16

FIFTH
WARM CHOCOLATE BROWNIE SUNDAE
CARAMEL SWIRL SEMIFREDDO, BITTERSWEET GANACHE

$50.00 per guest  $60.00 w/wine pairing
NO SUBSTITUTIONS

@ THE REGENCY ROOM