

Appetizers

HOUSE-MADE SEAFOOD BOUDIN
Potato and leek risotto and Dijon mustard cream
ten dollars

CHEF'S GNOCCHI APPETIZER
priced daily

DUCK TRAP RIVER SMOKED WILD SALMON
Shaved fennel and arugula and toasted goat cheese crostini
twelve dollars

ESCARGOT, MUSHROOM, AND POTATO "CASSOULET"
Garlic and parsley-brown butter crust
eleven dollars

CHILLED JUMBO SHRIMP
Shaved fennel salad and crab rémoulade
fourteen dollars

REGENCY LOBSTER BISQUE
Lobster and chive chantilly
ten dollars

CHEF'S SEASONAL SELECTION OF SOUP
nine dollars

Salads

BABY FIELD GREENS WITH CANDIED BEETS
Virginia ham cheesecake and truffle vinaigrette
ten dollars

CRUDO OF VEGETABLES AND ASPARAGUS
Speck ham and soft poached eggs
eleven dollars

HEARTS OF ROMAINE
Asiago croutons, crisp shallots, and tarragon-Caesar dressing
eleven dollars



To assure the dining pleasure of all our guests, please be kind enough
to turn off cellular phones and refrain from smoking.

Entrées

FILET OF BEEF TENDERLOIN AND GARLIC PRAWNS
Parmesan crumble, vegetable bundle, and onion compote
Cracked pepper-merlot reduction and sweet pepper butter
thirty-eight dollars and fifty cents

REGENCY CRABMEAT "RANDOLPH"
Baby leaf spinach, country ham, and savory pastry croutons
Dijon-hollandaise glaze
thirty-five dollars

PANCETTA-WRAPPED VEAL TENDERLOIN
Braised lentil-stuffed savoy cabbage
Lemon-thyme-scented veal and porcini jus
thirty-five dollars

CARAMELIZED MAPLE LEAF FARM DUCK BREAST
Shell bean and duck confit gratin and braised endive
Dried cherry-balsamic jus
thirty-one dollars

CHESAPEAKE SEAFOOD SELECTION
Rockfish, shrimp, scallops, and lobster ravioli
Sweet mussel, chorizo, and leek nage
thirty-seven dollars

OVEN-ROASTED ASHLEY FARMS CHICKEN BREAST
Vegetable bouquet and wild mushroom ravioli
Petit morel cream
twenty-nine dollars

SWEET POTATO-WRAPPED BERKSHIRE PORK TENDERLOIN
AND BRAISED PORK BELLY
Apple-braised savoy cabbage, savory bread pudding, and roasted peaches
Cider pork jus
twenty-eight dollars

THE CHEF'S DAILY MENU SELECTION
Inspired by the season and region
priced daily

Fridays and Saturdays the Regency Room offers Regency Classics