



WELCOME TO THE
Regency Room

All income from the Williamsburg Inn supports the educational mission of The Colonial Williamsburg Foundation, the not-for-profit organization that operates the Historic Area. Colonial Williamsburg welcomes private contributions. Friends interested in discussing gifts to the Foundation are invited to contact the Director of the Colonial Williamsburg Fund, The Colonial Williamsburg Foundation, Post Office Box 1776, Williamsburg, Virginia 23187-1776.

Jazzy Libations and Traditions

THE FRONT LINE

PETE'S FOUNTAIN KIR ROYALE
St. Hilaire sparkling wine with a touch of Chambord,
pomegranate syrup, and twist of fresh lemon
ten dollars

REGENCY CHAMPAGNE COCKTAIL
A jazzy front line classic
ten dollars

SATCHMO "CHAMPERS"
Grand Marnier, a splash of blood orange vodka,
fresh strawberries, and St. Hilaire sparkling wine
ten dollars

RHYTHM SECTION

CREOLE MARY
Absolut Peppar vodka, tomato juice,
and voodoo spices, shaken and poured into a
martini glass scented with Old Bay seasoning
nine dollars

SOCO SWING
Absolut vodka, orange and cranberry juices,
and a dollop of aquavit for character
nine dollars

JAZZY ELEMENTS
Southern Comfort, sweet vermouth, and Peychaud's bitters
nine dollars

SAZERAC
A New Orleans classic: Old Overholt rye, sugar,
and bitters in a glass coated with absinthe
ten dollars

SAINT-HILAIRE CHAMPAGNE
By the glass
eight dollars

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

The Tasting Table

Enjoy a seasonally inspired selection of ever-changing
delectable "amuses bouche" (small tastings) prepared
by our culinary staff for your dining pleasure.

THIS SEASON'S FLAVORS

SAUTÉED CALF'S LIVER
Calvados apples, caramelized onions,
and French green beans

PAN-SEARED SALMON OF THE SEASON
Fisherman's saffron-paella rice

CINNAMON-RAISIN FRENCH TOAST
Bananas Foster compote and chicken-cilantro sausage
Vermont maple syrup

TAGLIATELLE PASTA
Gremolata shrimp, roasted tomatoes, pancetta,
light tomato-basil butter sauce, and garlic crostini

CAST-IRON SKILLET FILET OF BEEF
Potato and country bacon hash, poached egg,
and Regency steak sauce

BRAISED BEEF SHORT RIBS
Farmers' market roasted vegetables,
Golden Yukon whipped potatoes,
Crisp onions, and natural braising jus

ROAST DU JOUR
Accompanied by the chef's seasonal garnishes

POACHED EGGS "CHESAPEAKE"
Poached eggs, jumbo lump crab cakes,
Virginia ham, and Mobjack hollandaise

SOUTHERN EGGS
Fried eggs, country ham, redevye gravy,
creamy grits, and biscuits

JAZZY CONCLUSIONS
Flambés, macerated fresh seasonal fruits,
miniature pastries, tarts, and cookies

Espresso, cappuccino, or
freshly brewed Williamsburg Inn Roast
regular or decaffeinated coffee
Selected Harney & Sons special teas

forty dollars