

# THE FINER SIDE OF DINING

DETAILS MAKE DINING A SPECIAL OCCASION EVERY DAY AT ANTIQUITIES



Looking for a restaurant where dining is always special...regardless of the occasion?

Any restaurant can use the term "Fine Dining" but few actually live up to that promise. Antiquities, located on the ground floor of the Hilton Norfolk Airport, not only earns the title but has raised the standard in Hampton Roads.

As soon as you step through the door, you know you are in for a treat. The architectural design is unique—contemporary but with an ancient Egyptian flair. (Imagine King Tut's summer place in Southern California.) High ceilings and spherical details in the room's design are crisp and white and foiled perfectly by the black and gold of the quality table service and geometrically patterned floor coverings. A pyramid rises as a focal point in the center of the room and showcases Antiquities' impressive wine collection.

Hotel General Manager Terry Lavey, maitre' d John DeGroff and Executive Chef Erika Nestler of Johnson & Wales University create a contagious excitement. There is a real sense of personal pride and dedication to the art of fine dining. Lavey has been with the Hilton almost since it opened 18 years ago; he hand-picked Nestler for her service and presentation of high quality food offerings in Antiquities.

Antiquities' goal is simple—offer a quality menu complimented by fine wines and served by professionals. A coat and tie are not required unless you just happen to be in the mood for a special occasion.

Antiquities' menu changes every day to



take advantage of Hampton Road's access to the freshest seafood (usually three or four offerings daily), fruits and vegetables. Chef Nestler is careful to make sure that some of the most-requested dishes—Filet Mignon, Certified Angus Beef (aged locally for 28 days)—appear nightly. Her Oven Roasted Rack of Lamb with sundried tomato rosemary pommery crust (\$28.95) is a staple on the menu because of customer demand. Other specialties include Pan Seared Gold Label Duck Breast; a daily Feature From Around the World, a daily Atkins "Lo Carb" feature; and an expertly prepared vegetarian specialty. Antiquities' Virginia Crab Cakes (\$26.95) are mostly crab with very little cake. Soups, salads and appetizers are equally fresh and prepared with detail. See something on the menu you'd like prepared a little differently? Chef Nestler is happy to accommodate your request.

Since it is a special occasion, tonight might be a good time to experience Antiquities' Maitre d' at Table. When was the last time you had Chateaubriand Bouquetière, Bêarnaise and Bordelaise for two prepared table-side? Or flambéed Strawberries Romanov? Never? Tonight is your night.

Each entree selection on the menu includes a suggestion for the perfect wine pairing; the wine list also recommends food accompaniments. Most wines are available by the glass. Expect to be spoiled by the appearance of hot hand towels and cold sorbet at precisely the right moment.

Although dinner is never rushed at Antiquities, the staff is sensitive to airline schedules and opening curtains. Tell them your time constraints and they will make it happen. You are also welcome to enjoy the personal service and atmosphere if you only have time for appetizers before the opera or find yourself hungry for a spectacular dessert after the performance.

Antiquities also features an Executive Express Lunch Buffet served weekdays from 11:30 a.m. until 2 p.m. This bountiful lunch feast features fresh baked breads, homemade soup, steamed shrimp bar, assortment of gourmet salads, elegant selection of creative entrees, fresh vegetables, and an assortment of fresh baked desserts.

Ask the staff for the upcoming date of the Antiquities Special Wine Dinner. These dinners combine an instructional discussion by a premium winemaker with an exquisite menu developed to complement the featured wine. Who says learning can't be fun?

What brought you to Antiquities?

Dinner at Antiquities. Don't wait for a special occasion—make one.

Voted "Most Romantic Restaurant" by the readers of *Hampton Roads Magazine*.

*Antiquities is located inside the Hilton Norfolk Airport, 1500 North Military Hwy., Norfolk. The phone number is 757-466-8000.*



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