



THE JEFFERSON  
WASHINGTON DC

*Private Dining Menu*



# *Dinner Menu*



# Dinner

PRIVATE DINING DINNER | PLATED MENUS

Five Courses Including Amuse Bouche and Intermezzo

Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Assorted Teas

## *The Jeffersonian Menu*

*Allow our Michelin starred culinary team, led by our Executive Chef Ralf Schlegel, to create a seasonally inspired menu for your special occasion. Our Jeffersonian menu which features locally sourced ingredients includes five courses plus an amuse bouche and intermezzo.*

*If you are interested in learning more about this offering, please contact your Catering Manager for a proposal.*

*\$170 per person*



# Dinner

PRIVATE DINING DINNER | PLATED MENUS

Three Courses: Appetizer, Entrée, Dessert

Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Assorted Teas

\*\*For an additional fee, we are pleased to offer a tableside choice of appetizer, entree and dessert for parties of up to 25 guests.

Please contact your Catering Manager for pricing information.

## DINNER ENHANCEMENTS

Make your meal memorable with one of our select dinner enhancements created by our Michelin starred team.

PRICED PER PERSON

**Amuse Bouche** \$11

*Our Amuse Bouche features three small creative bites designed to awaken your palate*

**Intermezzo** \$7

*A light palate cleanser of house-made sorbet with a touch of liquor*

**Cheese Course** \$18

*Explore a variation of four international and domestic artisanal cheeses with accompaniments*

**Mignardise** \$6

*Family-style miniature sweets to close your meal*

## Appetizers (PRE-SELECTED CHOICE OF ONE)

**Signature Roasted Tomato Soup \$18**

Black Olive Crouton, Olive Oil, Micro Green

**Baby Arugula Salad \$19**

Grana Padano, Red Onion-Raspberry Vinegar Jam

**Risotto alla Milanese \$25**

Saffron Risotto, Parmesan, Micro Greens

**Mushroom Tart \$23**

Potato Crust, Caraway, Thyme, Prosciutto

**Maryland Crab Bisque \$21**

Crispy Crab Rolls, Micro Shiso

**Salmon Tartare \$24**

Avocado, Crème Fraîche, Crostini

**Maryland Jumbo Lump Crab Cakes \$28**

Melted Amish Tomato, Sauce Tartare, Micro Arugula

**Poached New England Lobster Salad \$34**

Poached New England Lobster, Sea Buckthorn  
Sour Cream, Basil, Tomato Concasse

**Beef Brasato Ravioli Provençal \$26**

Porcini Mushrooms, Mirepoix, Parmesan



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## Entrées (PRE-SELECTED CHOICE OF ONE)

### Seared Amish Hen Breast \$51

Sautéed Herb Spätzle, Vichy Carrots  
Snow Peas, Chicken Jus

### Roasted Half Duck \$53

Purple Sweet Potato Confit, Orange Endive  
Red Wine Duck Gastrique

### Seared Chesapeake Sea Bass \$51

Savory Herb Haricot Verts, Roasted Pearl Onions  
Tomato Pine Nut Butter

### Pan Seared Maryland Flounder Filet \$53

Thyme Roasted Zucchini, Potato Batons  
Niçoise Olive Butter

### Grilled King Salmon Filet \$55

Lemon Caper Sugo, Roasted Parisienne Potatoes  
Rainbow Baby Carrots

### Dover Sole Filet \$68

Squash Gnocchi, Squash Puree  
Nasturtium, Roasted Garlic Sauce

### Bison Strip Steak \$56

Buffalo Cheese Polenta Cake, Green Asparagus  
Roasted Trumpet Mushroom, Barbecue Jus

### Herb-Crusted Saddle of Lamb \$56

Yellow Ratatouille, Potato Gratin  
Lamb Reduction

### Martin's Prime Beef Filet \$66

Seasonal Mushrooms, Amish Farm Vegetables  
Pommes Duchesse

### Harissa Spiced Roasted Eggplant \$45

Alphonso Mango, Sunflower Seed Cream  
Feta Cheese

### House-Made Artichoke Ravioli \$48

Dried Tomato Jus, Sunchoke Chips

### Cauliflower 'Steak' \$48

Swiss Chard, Tomato Pepper Ragout



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Three Courses: Appetizer, Entrée, Dessert

Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Assorted Teas

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Please contact your Catering Manager for pricing information.

## Desserts (PRE-SELECTED CHOICE OF ONE)

### Caramelized White Chocolate Panna Cotta \$21

Mango Saffron Chutney, Passion Fruit Sorbet

### Tout Chocolat \$22

Chocolate Lava Cake, Pot de Crème  
Cocoa Nib Ice Cream

### Bourbon Butterscotch Pudding \$22

Cinnamon-Pecan Financier, Bourbon Raisins  
Tahitian Vanilla Ice Cream

### Morello Cherry Cobbler \$23

Oatmeal, Cranberries  
Sicilian Pistachio Ice Cream

### Original Cheesecake \$23

Fresh Berries, Micro Greens, Raspberry Sorbet

### Sicilian Pistachio Crème Brûlée \$23

Fresh Raspberries, Pistachio Cranberry Financier  
Raspberry Sorbet

### Piña Colada \$24

Speculoos Mascarpone Puff  
Golden Pineapple Compote, Piña Colada Gel

### Greek Yogurt Ginger Blanc Mange \$25

Pan de Gênes, Crystalized Ginger  
Sweet Orange Segments, Greek Yogurt Sorbet



# Dinner

PRIX FIXE DINNER | PLATED MENUS

Three Courses: Appetizer, Entrée, Dessert

Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Assorted Teas

Prix Fixe Dinner includes a choice of two appetizers, two entrées, two desserts to be ordered onsite by your guests.

Available for parties up to 25 guests.

## Prix Fixe Dinner

\$123 per person

*Includes Chef's Daily Amuse Bouche Trio*

### **Appetizers** (CHOICE OF TWO)

#### **Signature Roasted Tomato Soup**

Black Olive Crouton, Olive Oil  
Micro Green

#### **Risotto alla Milanese**

Saffron Risotto, Parmesan  
Micro Greens

#### **Salmon Tartare**

Avocado, Crème Fraîche, Crostini

#### **Maryland Jumbo Lump Crab Cakes**

Tomato & Corn Marmalade  
Smoked Bacon, Crisp Watercress

### **Entrées** (CHOICE OF TWO)

#### **Seared Amish Hen Breast**

Sautéed Herb Spätzle, Vichy Carrots  
Snow Peas, Chicken Jus

#### **Grilled King Salmon Filet**

Lemon Caper Sugo, Roasted Parisienne Potatoes  
Rainbow Baby Carrots

#### **Seared Chesapeake Sea Bass**

Tomato Pine Nut Butter  
Roasted Pearl Onions, Savory Herb Haricot Verts

#### **Martin's Prime Beef Filet**

Seasonal Mushrooms, Amish Farm Vegetables  
Pommes Duchesse

#### **Seasonal Vegetarian Entrée**

### **Desserts** (CHOICE OF TWO)

#### **Exotic Chocolate Tart**

Guanaja 70% Chocolate, Passion Fruit Crèmeux  
Toasted Coconut, Pineapple Lime Gel  
Mango Saffron Pistil Sorbet

#### **Morello Cherry Crème Brûlée**

Acai Cranberry Espuma, Morello Cherry Compote  
Lemon Curd, Yuzu Ice Cream

#### **Sweet Orange and Yellow Peach Chaud-Froid**

Tahitian Vanilla Cream, Caramelized Peach  
Orange Zest, Marzipan Ice Cream





# *Seasonal Menu*





# Seasonal Dinner

SEASONAL DINNER | PLATED MENUS

Four Courses: Appetizer, Salad, Entrée, Dessert

Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Assorted Teas

\*\*For an additional fee, we are pleased to offer a tableside choice of appetizer, salad, entrée and dessert for parties of up to 25 guests. Please contact your Catering Manager for pricing information.

## Jamestown

\$140 per person

### **Appetizers** (PRE-SELECTED CHOICE OF ONE)

#### **Fairytale Pumpkin Soup**

Confit of Pumpkin, Roasted Pumpkin Seeds  
Pumpkin Seed Oil, Venison Bresaola

#### **Smoked Salmon Carpaccio**

Red Onion Jam, Salt Capers  
Micro Herbs, Bagel Chip

### **Salads** (PRE-SELECTED CHOICE OF ONE)

#### **Baby Beet Salad**

Preserved Black Walnuts  
Watercress Citrus-Espelette Emulsion

#### **Field Greens Salad**

Port Wine Poached Pear  
Sottocenere Truffled Goat Cheese  
Caramelized Walnuts, Verjus Vinaigrette

### **Entrées** (PRE-SELECTED CHOICE OF ONE)

#### **Roasted Half Duck**

Apple-Red Cabbage, Yukon Gold Potato Dumpling  
Cider-Duck Jus

#### **Madai Sea Bream Filet**

Truffled Cauliflower Puree, Crispy Sunchoke  
Granny Smith Apple, Toasted Rice Vinegar Gastrique

### **Desserts** (PRE-SELECTED CHOICE OF ONE)

#### **Speculoos Triangle Cake**

Fall Spiced Poached Pear, Berry Jelly  
Tahitian Vanilla Ice Cream

#### **Tart Carabica**

Hazelnut Chocolate Sablé, Caramelia Crèmeux  
Ethiopian Arabica Coffee Mousse, Cara Crakine





# *Terms and Conditions*



# Terms and Conditions

Thank you for selecting The Jefferson, Washington, DC for your event. This information is intended to assist you in planning a successful event. Please review the following Private Dining Policies.

## **Alcoholic Beverage Service**

No alcohol service shall be provided to guests who are not of legal drinking age. The Hotel reserves the right to request a valid, government-issued photo ID displaying guest's name, date of birth and signature of any persons requesting alcoholic beverages. The Hotel may discontinue alcoholic beverage service to anyone that may appear visibly intoxicated at the discretion of the Hotel. Alcohol may not be removed from the premises or transported in any public areas.

## **Attendance Guarantees**

Event attendance must be confirmed three (3) business days prior to the group function. All food is ordered for freshness, and appropriate notice is required to ensure that we have a large enough quantity to serve your group. This number will be considered a guarantee and is not subject to reduction. The group will be charged for the guaranteed number or the actual meal count, whichever is greater. If no guarantee is received three (3) business days prior to the event, the Hotel will prepare and charge for the number of persons agreed to in the Catering Agreement.

## **Audio/Visual**

The Hotel provides complimentary use of an LCD projector, screen and wireless internet for all catering functions. Should you require additional services, please contact your Catering Manager.

## **Dietary Restrictions**

The Hotel will make every effort to accommodate vegetarians and other dietary requirements. For assistance with menu selections please consult your Catering Manager.

## **Event Start Time**

Due to the boutique size of the Hotel and kitchen, the Hotel must be notified a minimum of one (1) hour prior to the start time of the meal function if the start time changes by thirty (30) minutes or more as listed on the Banquet Event Order. Changes in event start time are subject to availability and must be confirmed by your Catering Manager.

**Buffet:** Any delay in the start time by thirty (30) minutes or more which requires the Hotel to refresh the buffet, will be subject to a 25% surcharge.

## **Menus**

Menu cards will be printed by the Hotel at no additional charge.

## **Menu Selections**

To ensure the availability of menu items, please provide your food and wine selections to the Hotel seven (7) business days prior to the scheduled event.

## **Menu Tasting**

Pricing for menu tastings is a la carte and menu items are subject to availability. The charge will be credited toward the group's Food and Beverage Minimum.

## **Outside Catering**

No outside food and/or beverage will be permitted on property for any catering functions with the exception of specialty and wedding cakes. A cake service fee of \$8.00 per person will be charged for all specialty and wedding cakes.

# Terms and Conditions (cont'd)

## **Parking**

Valet Parking is available for all events and groups have the option of posting this charge to the Master Account.

## **Package and Box Deliveries**

If a Group wishes to ship materials to the Hotel, each item must be clearly marked with the on-site contact name, Group name and arrival date. All packages sent to the Hotel are subject to a \$10.00 round trip delivery charge per package. Over-sized packages will be subject to a \$15.00 round trip delivery charge per package at the Hotel's discretion.

## **Place Cards**

Place Cards can be printed by the Hotel at a charge of \$3.00 each. Names for place cards must be presented to the Hotel a minimum of three (3) business days prior to the event.

## **Post-Event Food and Beverage**

Any food and beverage not consumed during the function may not be removed from the premises with the exception of specialty cakes and boxed lunches.

## **Room Set Up**

Should a room set up change be required the day of the event different than the signed Banquet Event Order, a labor charge of \$150.00 per room will be assessed.

## **Service and Labor**

**Furniture Removal.** Due to the cost of additional labor required and the delicate nature of our furniture, a fee will be assessed in addition to room rental charges should the group require the removal of furniture. Please contact your Catering Manager for pricing.

**Cake Service Fee:** \$8 per person

## **Attendant Fees:**

Beverage Attendant: \$150 per attendant

Coat Check Attendant: \$150 per attendant\*

\*A Coat Check Attendant is required for parties larger than 15 guests for all events held from October 1st through April 30th.

## **Service and Tax**

Unless otherwise noted, prices are quoted per person and are exclusive of 21% taxable service charge and 10% Washington, DC Sales Tax. The group Food and Beverage Minimum is established as a pre-service and pre-tax total. Service Charge is taxable at 10%.

## **Signage**

In order to maintain the residential feel of the Hotel, the Hotel does not display and will not allow for the display of any group signage in public spaces.

## **Tableside Choice**

For an additional fee, we are pleased to offer a tableside choice of appetizer, entrée and dessert. We regret that we are unable to offer this service to parties larger than 25 guests as it will impact the efficiency of service, quality of food and overall dining experience. Please contact your Catering Manager for pricing information.

\*\*Menus Valid through April 30, 2018