



[THE FRANKLIN]

APPETIZER

*pre-select one item.
(each additional selection +\$5pp)*

VEGETARIAN MUSHROOM BARLEY

LOBSTER BISQUE (+\$2pp)

ROMAINE SALAD caesar mousse, parmesan + garlic crouton

GARDEN SALAD mixed greens, seasonal vegetables + lemon vinaigrette

ENTRÉE

*pre-select two items.
(each additional selection +\$5pp)*

ROASTED SALMON broccoli, whole grains, lemon + garlic parsley oil

CRISPY CHICKEN BREAST chicken leg pot pie, seasonal vegetables, mushrooms + chicken liver pudding

BRAISED SHORT RIBS roasted root vegetables, carrot purée, natural jus, giardiniera
[substitute filet mignon +\$8pp]

DESSERT

pre-select one item.

WARM VANILLA CAKE

chocolate terrine + caramel sauce

MILK CHOCOLATE + HAZELNUT CRUNCH

irish coffee crèmeux

the franklin dinner package
\$70 per person
plus beverages, tax + gratuities
includes coffee, tea + iced tea



[THE WASHINGTON]

FOR THE TABLE

pre-select one item.

CRISP RISOTTO truffle + soy | **TRUFFLE FLATBREAD** arugula + parmesan | **TUNA SKEWERS** tofu, scallion + wasabi vinaigrette

APPETIZER

pre-select one item.

(each additional selection +\$5pp)

SHRIMP COCKTAIL radish salad + spicy cocktail preserves

ROMAINE SALAD caesar mousse, parmesan + garlic crouton

GARDEN SALAD mixed greens, seasonal vegetables + lemon vinaigrette

STEAKHOUSE SALAD romaine wedge, marinated red onion, hearts of palm, bleu cheese + bacon

WINTER VEGETABLE SALAD winter greens, root vegetables, lentils + dijon vinaigrette

VEGETARIAN MUSHROOM BARLEY | **LOBSTER BISQUE** (+\$2pp)

ENTRÉE

pre-select two items.

(each additional selection +\$5pp)

DUO OF PETITE FILET MIGNON + BRAISED SHORT RIBS

roasted root vegetables, carrot purée, natural jus, giardiniera | substitute 8oz filet only (+\$6pp)

FILET MIGNON herb-crushed potatoes, crisp potato tuile, red wine jus

ROASTED SALMON broccoli, whole grains, lemon + garlic parsley oil

VEAL TENDERLOIN ragout of potato, cipollini onion, collard greens + veal gravy

HALIBUT fettuccini + clams, herbed clam broth

CRISPY CHICKEN BREAST chicken leg pot pie, seasonal vegetables, chanterelle + chicken liver pudding

SURF + TURF DUO filet mignon + halibut (+\$10pp/for entire table only)

PREPARED SIMPLY:

All main courses can be prepared simply with your choice of:

whipped farm potatoes, broccoli + grains | roasted potatoes, onions + swiss chard
wild rice pilaf + glazed root vegetables | crispy white bean cakes + wild mushrooms

[choose any of the above accompaniments as an additional family-style side (+\$4pp)]

DESSERT

pre-select one item.

WARM VANILLA CAKE chocolate terrine + caramel sauce

MILK CHOCOLATE + HAZELNUT CRUNCH irish coffee crèmeux

BANANA + LIME TART tropical fruit sorbet

R2L DESSERT SAMPLER chef's selection of confectionery creations

the washington dinner package

\$85 per person plus beverages, tax + gratuities

includes coffee, tea + iced tea



[THE RITTENHOUSE]

ONE-HOUR DELUXE OPEN BAR + BUTLERED HORS D'OEUVRES

pre-select three items.

SHRIMP CEVICHE | **CARAMELIZED ONION + GOAT CHEESE TARTS** | **SHORT RIB SLIDERS** | **CHICKEN CHEESESTEAK TOASTS**
MUSHROOM GOUGÈRES grilled leek relish | **PHILLY-STYLE SMOKED SALMON** soft pretzel + mustard cream cheese

FOR THE TABLE *pre-select one item.*

CRISP RISOTTO truffle + soy | **TRUFFLE FLATBREAD** arugula + parmesan | **TUNA SKEWERS** tofu, scallion + wasabi vinaigrette

SALAD + SOUP *pre-select one item. (each additional selection +\$5pp)*

SHRIMP COCKTAIL radish salad + spicy cocktail preserves
ROMAINE SALAD caesar mousse, parmesan + garlic crouton
GARDEN SALAD mixed greens, seasonal vegetables + lemon vinaigrette
STEAKHOUSE SALAD wedge, marinated red onion, hearts of palm, bleu cheese + bacon
WINTER VEGETABLE SALAD winter greens, root vegetables, lentils + dijon vinaigrette
VEGETARIAN MUSHROOM BARLEY | **LOBSTER BISQUE** (+\$2pp)

ENTRÉE

pre-select two items. (each additional selection +\$5pp)

DUO OF PETITE FILET MIGNON + BRAISED SHORT RIBS
roasted root vegetables, carrot purée, natural jus, giardiniera | substitute 8oz filet only (+\$6pp)
FILET MIGNON herb-crushed potatoes, crisp potato tuile, red wine jus
ROASTED SALMON broccoli, whole grains, lemon + garlic parsley oil
VEAL TENDERLOIN ragout of potato, cipollini onion, collard greens + veal gravy | **HALIBUT** fettuccini + clams, herbed clam broth
CRISPY CHICKEN BREAST chicken leg pot pie, seasonal vegetables, chanterelle + chicken liver pudding
SPICED TUNA LOIN cauliflower, fricassée of celery root, broccoli + brussels sprouts, soy glaze
SURF + TURF DUO filet mignon + braised halibut (+\$10pp/for entire table only)

PREPARED SIMPLY:

All main courses can be prepared simply with your choice of:
whipped farm potatoes, broccoli + grains | roasted potatoes, onions + swiss chard
wild rice pilaf + glazed root vegetables | crispy white bean cakes + wild mushrooms
[choose any of the above accompaniments as an additional family-style side (+\$4pp)]

DESSERT *pre-select one item.*

WARM VANILLA CAKE chocolate terrine + caramel sauce | **MILK CHOCOLATE + HAZELNUT CRUNCH** irish coffee crémeux
BANANA + LIME TART tropical fruit sorbet
R2L DESSERT SAMPLER chef's selection of confectionery creations

the rittenhouse dinner package
\$125 per person plus beverages, tax + gratuities
includes coffee, tea + iced tea



[DINNER ENHANCEMENTS]

FROM THE RAW BAR

OYSTERS ON THE HALF SHELL \$7pp

HOT + COLD SEAFOOD PLATTER

shrimp cocktail, clams + oysters on the half shell, tuna sashimi,
steamed mussels + clams, fried calamari
\$75ea / serves up to 4 guests

FAMILY-STYLE SIDES

MAC + CHEESE \$4pp

LOBSTER MAC + CHEESE \$8pp

STUFFED POTATO SKINS \$6pp

WHIPPED FARM POTATOES, BROCCOLI + GRAINS \$4pp

WILD RICE PILAF + GLAZED ROOT VEGETABLES \$4pp

ROASTED POTATOES, ONIONS + SWISS CHARD \$4pp

CRISPY WHITE BEAN CAKES + WILD MUSHROOMS \$4pp

PRE-DESSERT

ARTISANAL CHEESE COURSE \$7pp



[BEVERAGES]

NON-ALCOHOLIC

ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA
\$10 per guest /hour

DELUXE BAR

RED + WHITE WINES / DOMESTIC + IMPORTED BOTTLED BEER

ASSORTED LIQUORS :

svedka, bombay, bacardi, jose cuervo, dewar's, canadian club, seagram's vo, jim beam

SOFT DRINKS, JUICE, COFFEE + TEA

\$25 per guest/1 hour, \$45 per guest/2 hours, \$60 per guest/3 hours

PREMIUM BAR

SOMMELIER-SELECTED SPARKLING, WHITE + RED WINE

choice of: pinot grigio or chardonnay / pinot noir or cabernet sauvignon

DOMESTIC + IMPORTED BOTTLED BEER

PREMIUM LIQUORS, WHISKEYS + CORDIALS

grey goose, belvedere, hendrick's, bombay sapphire, bacardi, appleton estate, patron silver, macallan 12yr, maker's mark, crown royal, amaretto disaronno, kahlúa, grand marnier, smith woodhouse port

ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA

\$30 per guest/1 hour, \$55 per guest/2 hours, \$70 per guest/3 hours

wine selections include sparkling wine + choice of 1 white/1 red wine · additional wine selection (+\$5pp)

WINE + BEER

SOMMELIER-SELECTED CHARDONNAY + MALBEC / DOMESTIC + IMPORTED BOTTLED BEER

ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA

\$20 per guest/1 hour, \$15 per guest/each additional hour

PREMIUM WINE + BEER

SOMMELIER-SELECTED SPARKLING, WHITE + RED WINE

choice of: pinot grigio or chardonnay / pinot noir or cabernet sauvignon

DOMESTIC + IMPORTED BOTTLED BEER

ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA

\$24 per guest/1 hour, \$15 per guest/each additional hour

includes sparkling wine + choice of 1 white/1 red wine · additional wine selection (+\$5pp)

WINE PAIRINGS

Our sommelier will be happy to hand-select wines to pair with each of your selections; please inquire for pricing.

tax + gratuities additional