



[ THE FRANKLIN ]

**APPETIZER**

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

**WHITE ASPARAGUS GAZPACHO** almond + tomato salad

**ENGLISH + SNAP PEA SOUP** smoked king oyster mushroom + parmesan

**LOBSTER BISQUE** (+\$4pp)

**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** red wine, king oysters, spinach + bulb onions

**CHICKEN BREAST** crisp leg, potato purée, marcona almonds + snap peas

**BRAISED SHORT RIBS** braised short ribs, basil, chili, green & steuben beans  
[ substitute filet mignon +\$8pp]

**DESSERT**

*pre-select one item.*

**WARM VANILLA CAKE**

chocolate terrine + caramel sauce

**MILK CHOCOLATE + HAZELNUT CRUNCH**

irish coffee crémeux

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.*

- TRUFFLE FLATBREAD** arugula + parmesan
- CRISP RISOTTO** crisp smoked ham + pea risotto, garlic aioli
- TUNA TATAKI SKEWERS** grilled green onion, trumpets + earthy sauce

APPETIZER

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

- ROASTED SHRIMP** tempura skate cheek, horseradish, lemon + cocktail preserves
- ROMAINE SALAD** caesar mousse, parmesan + garlic crouton
- GARDEN SALAD** mixed greens, seasonal vegetables + lemon vinaigrette
- ASPARAGUS SALAD** farm egg omelet, duck pancetta + sherry brown butter dressing
- STEAKHOUSE SALAD** romaine wedge, marinated red onion, hearts of palm, bleu cheese + bacon
- ENGLISH + SNAP PEA SOUP** smoked king oyster mushroom + parmesan
- WHITE ASPARAGUS GAZPACHO** almond + tomato salad
- LOBSTER BISQUE** (+\$4pp)

ENTRÉE

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

- DUO OF PETITE FILET MIGNON + BRAISED SHORT RIBS**  
green + wax bean salad, chili + basil (substitute 8oz filet only +\$6pp)
- FILET MIGNON** roasted potatoes + wild mushrooms, black garlic + beef jus
- ROASTED SALMON** red wine, king oysters, spinach + bulb onions
- VEAL TENDERLOIN + TORTELLINI** mixed peas, fresh ricotta + natural jus
- STRIPED BASS** fettuccine, clams, shrimp + seafood broth
- CHICKEN BREAST** crisp leg, potato puree, marcona almonds + snap peas
- LOBSTER** red wine, king oysters, spinach + bulb onions (+\$18pp)
- SURF + TURF DUO** filet mignon + striped bass (+\$10pp/for entire table only)

DESSERT

*pre-select one item.*

- WARM VANILLA CAKE** chocolate terrine + caramel sauce
- MILK CHOCOLATE + HAZELNUT CRUNCH** irish coffee crèmeux
- PASSIONFRUIT CREMEUX** bay leaf, yogurt + coconut 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** lime + jalapeno cream | **SHORT RIB SLIDERS** | **ASPARAGUS + TALEGGIO TART**  
**CHICKEN CHEESESTEAKS** long hot + fontina | **BEEF CHEESESTEAKS** cherry pepper + aged cheddar  
**PHILLY-STYLE SMOKED SALMON** soft pretzel + mustard cream cheese | **CHERRY TOMATO CAPRESE**

**FOR THE TABLE** *pre-select one item.*

**TRUFFLE FLATBREAD** arugula + parmesan  
**CRISP RISOTTO** crisp smoked ham + pea risotto, garlic aioli  
**TUNA TATAKI SKEWERS** grilled green onion, trumpets + earthy sauce

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

**ROASTED SHRIMP** tempura skate cheek, horseradish, lemon + 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  
**ASPARAGUS SALAD** farm egg omelet, duck pancetta + sherry brown butter dressing  
**ENGLISH + SNAP PEA SOUP** smoked king oyster mushroom + parmesan  
**WHITE ASPARAGUS GAZPACHO** almond + tomato salad  
**LOBSTER BISQUE** (+\$4pp)

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

**DUO OF PETITE FILET MIGNON + BRAISED SHORT RIBS**  
green + wax bean salad, chili + basil (substitute 8oz filet only +\$6pp)  
**FILET MIGNON** roasted potatoes + wild mushrooms, black garlic + beef jus  
**ROASTED SALMON** red wine, king oysters, spinach + bulb onions  
**VEAL TENDERLOIN + TORTELLINI** mixed peas, fresh ricotta + natural jus  
**STRIPED BASS** fettuccine, clams, shrimp + seafood broth  
**CHICKEN BREAST** crisp leg, potato puree, marcona almonds + snap peas  
**LOBSTER** red wine, king oysters, spinach + bulb onions (+\$18pp)  
**SURF + TURF DUO** filet mignon + striped bass (+\$10pp/for entire table only)

**DESSERT** *pre-select one item.*

**WARM VANILLA CAKE** chocolate terrine + caramel sauce  
**MILK CHOCOLATE + HAZELNUT CRUNCH** irish coffee crèmeux  
**PASSIONFRUIT CREMEUX** bay leaf, yogurt + coconut 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

SEAFOOD BOIL

clams, shrimp + king crab legs, shishito peppers, grilled scallions + toasted baguette,  
white wine + herb broth (+50 per order)  
serves 6-8 guests

**CHILLED OYSTERS BY THE DOZEN**, spicy watermelon + radish, rose sorbet (+45 per order)

ENTRÉES PREPARED SIMPLY:

*please select one starch + one vegetable:*

POTATO + LEEK GALETTE

ROASTED POTATOES + ONIONS

SPICED BASMATI RICE

ROASTED BROCCOLI, GARLIC + WHOLE GRAINS

SPINACH, WILD MUSHROOMS + CRISPY ONIONS

SNAP, SNOW + ENGLISH PEAS, BASIL + MINT

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

FAMILY-STYLE SIDES

MAC + CHEESE \$4pp

LOBSTER MAC + CHEESE \$8pp

POTATO PURÉE GRATIN \$6pp

ROASTED POTATES + ONIONS \$4pp

BROCCOLI, GARLIC + WHOLE GRAINS \$4pp

SPINACH, MUSHROOMS + CRISP RED ONIONS \$4pp

POTATO SKINS \$4pp

PRE-DESSERT

ARTISANAL CHEESE COURSE \$7pp



## [ BEVERAGES ]

### NON-ALCOHOLIC

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

### DELUXE BAR

**SOMMELIER-SELECTED RED + WHITE WINES**  
pinot grigio, chardonnay + malbec

**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, RED + WHITE WINE**  
choice of: prosecco, sauvignon blanc, chardonnay, pinot noir + 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 PINOT GRIGIO OR 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

MENUS AND PRICING ARE SUBJECT TO CHANGE.