



FALL/WINTER

[THE FRANKLIN]

APPETIZER

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

ROOT VEGETABLE + KALE SALAD
pumpkin seed pesto, celery root bacon

ROMAINE SALAD
fresh hearts of palm, radish, garlic, dijon + parmesan dressing

LOBSTER BISQUE
vegetarian scrapple, pepper jelly + louis mousse (+4 per guest)

MAIN COURSE

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

ROASTED SALMON
melted leeks, cauliflower, romanesco + braised potato

HALIBUT OR TURBOT
(based upon availability)
cauliflower, lentils + black truffle

GRILLED + FRIED CHICKEN
white rose pesto, warm potato salad + chicken gravy

PETITE BUTCHER'S TENDERLOIN OF BEEF
steak fries, fresh spinach, wild mushrooms, black garlic + béarnaise

DESSERT

pre-select one item.

PEAR ALMOND TART
cranberry, mascarpone + ginger snap ice cream

WARM VANILLA CAKE
chocolate terrine + caramel sauce

the franklin dinner package
\$75 per person
plus beverages, tax + gratuities
includes coffee, tea + iced tea



FALL/WINTER

[THE WASHINGTON]

FOR THE TABLE

TRUFFLE FLATBREAD arugula + parmesan

APPETIZER

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

ROOT VEGETABLE + KALE SALAD pumpkin seed pesto, celery root bacon

ROMAINE SALAD fresh hearts of palm, radish, garlic, dijon + parmesan dressing

STEAKHOUSE SALAD romaine, hearts of palm, bacon + bleu cheese dressing

LOBSTER BISQUE vegetarian scrapple, pepper jelly + louis mousse (+4 per guest)

ROASTED CHICKEN CONSOMMÉ farro + wild rice

MAIN COURSE

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

ROASTED SALMON

melted leeks, cauliflower, romanesco + braised potato

HALIBUT OR TURBOT

(based upon availability)

cauliflower, lentils + black truffle

GRILLED + FRIED CHICKEN

white rose pesto, warm potato salad + chicken gravy

8-OUNCE FILET MIGNON

steak fries, fresh spinach, wild mushrooms, black garlic + béarnaise

5-OUNCE FILET MIGNON + BRAISED SHORT RIB

steak fries, fresh spinach, wild mushrooms, black garlic + béarnaise

DUO OF FILET MIGNON + HALIBUT

(for entire party) +8

DESSERT

pre-select one item.

PEAR ALMOND TART cranberry, mascarpone + ginger snap ice cream

WARM VANILLA CAKE chocolate terrine + caramel sauce

PERUVIAN CHOCOLATE MOUSSE toasted corn crunch + coffee ice cream

R2L DESSERT SAMPLER chef's selection of confectionery creations

the washington dinner package
\$90 per person plus beverages, tax + gratuities
includes coffee, tea + iced tea

MENUS + PRICING ARE SUBJECT TO CHANGE.



FALL/WINTER

PRIVATE DINING
DINNER MENU

[THE RITTENHOUSE]

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

CHICKEN CHEESESTEAKS | PHILLY SMOKED SALMON | TUNA TARTARE | STEAK TARTARE
FRESH RICOTTA + SMOKED MUSHROOM CRISPS

FOR THE TABLE

TRUFFLE FLATBREAD arugula + parmesan | CRISP RISOTTO smoked ham + wild mushroom, garlic aioli

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

ROMAINE SALAD fresh hearts of palm, radish, garlic, dijon + parmesan dressing

STEAKHOUSE SALAD romaine, hearts of palm, bacon + bleu cheese dressing

ROOT VEGETABLE + KALE SALAD pumpkin seed pesto, celery root bacon

LOBSTER BISQUE vegetarian scrapple, pepper jelly + louis mousse (+4 per guest)

ROASTED CHICKEN CONSOMMÉ farro + wild rice

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

ROASTED SALMON

melted leeks, cauliflower, romanesco + braised potato

HALIBUT OR TURBOT

(based upon availability)

cauliflower, lentils + black truffle

GRILLED + FRIED CHICKEN

white rose pesto, warm potato salad + chicken gravy

8-OUNCE FILET MIGNON

steak fries, fresh spinach, wild mushrooms, black garlic + béarnaise

5-OUNCE FILET MIGNON + BRAISED SHORT RIB

steak fries, fresh spinach, wild mushrooms, black garlic + béarnaise

DUO OF FILET MIGNON + HALIBUT

(for entire party) +8

DESSERT *pre-select one item.*

PEAR ALMOND TART cranberry, mascarpone + ginger snap ice cream

WARM VANILLA CAKE chocolate terrine + caramel sauce

PERUVIAN CHOCOLATE MOUSSE toasted corn crunch + coffee ice cream

R2L DESSERT SAMPLER chef's selection of confectionery creations

the rittenhouse dinner package
\$140 per person plus beverages, tax + gratuities
includes coffee, tea + iced tea

MENUS + PRICING ARE SUBJECT TO CHANGE.



FALL/WINTER

PRIVATE DINING
DINNER ENHANCEMENTS

[DINNER ENHANCEMENTS]

FROM THE RAW BAR

SEAFOOD BOIL

clams, shrimp + king crab legs, shishito peppers, grilled scallions + toasted baguette, white wine + herb broth (+55 per order)
serves 6-8 guests

CHILLED OYSTERS BY THE DOZEN cucumber, brioche chip + champagne mousse (+45 per order)

FAMILY-STYLE SIDES

MAC + CHEESE \$4pp

LOBSTER MAC + CHEESE \$8pp

POTATO SKINS \$4pp

ROASTED POTATOES, SPINACH + WILD MUSHROOMS \$4pp

BROCCOLINI, LEEKS + LEEK + PEPPER VINAIGRETTE \$4pp

PRE-DESSERT

ARTISANAL CHEESE COURSE \$7pp

MAIN COURSE ALTERNATIVE:
SIMPLY PREPARED

please select one starch + one vegetable:

STEAK FRIES

CRUSHED POTATOES

ROASTED POTATOES + ONIONS

POTATO PANCAKE

SAUTÉED BROCCOLINI + LONG HOT PEPPERS

ROASTED BRUSSELS SPROUTS, PUFFED WILD RICE + CHESTNUT GRANOLA

ROASTED POTATOES, SPINACH, + WILD MUSHROOMS

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



FALL/WINTER

[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