



SPRING/SUMMER

PRIVATE DINING
DINNER MENU

[THE FRANKLIN]

APPETIZER

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

WHITE + GREEN ASPARAGUS SALAD

white asparagus aioli, seasoned bread crumbs + watercress

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

roasted asparagus, spring onions, potato pancake + red wine reduction

GRILLED GREEN CIRCLE AMISH CHICKEN BREAST

fried leg, potato croquettes + natural jus

PETITE BUTCHER'S TENDERLOIN OF BEEF

potato gratin, crisp maitake + béarnaise

DESSERT

pre-select one item.

LEMON TART

ginger, coconut + citrus

WARM VANILLA CAKE

chocolate terrine + caramel sauce

WINE PAIRINGS

We will be happy to work with you to select the perfect wines to pair with your menu. Price varies depending on selections.

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

MENUS + PRICING ARE SUBJECT TO CHANGE.



SPRING/SUMMER

[THE WASHINGTON]

FOR THE TABLE

TRUFFLE FLATBREAD arugula + parmesan

APPETIZER

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

WHITE + GREEN ASPARAGUS SALAD white asparagus aioli, seasoned bread crumbs + watercress

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

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

ENGLISH PEA SOUP yellow split peas + smoked tofu (vegan)

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

MAIN COURSE

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

ROASTED SALMON

roasted asparagus, spring onions, potato pancake + red wine reduction

HALIBUT (based on availability)

broccoli, quinoa + garlic confit

GRILLED GREEN CIRCLE AMISH CHICKEN BREAST

fried leg, potato croquettes + natural jus

8-OUNCE FILET MIGNON

potato gratin, crisp maitake + béarnaise

5-OUNCE FILET MIGNON + BRAISED SHORT RIB

potato gratin, crisp maitake + béarnaise

DUO OF FILET MIGNON + HALIBUT

(for entire party) +8pp

DESSERT

pre-select one item.

LEMON TART ginger, coconut + citrus

WARM VANILLA CAKE chocolate terrine + caramel sauce

MILK CHOCOLATE CRÉMEUX spiced chocolate cake + apricot sorbet

R2L DESSERT SAMPLER chef's selection of confectionery creations

WINE PAIRINGS

We will be happy to work with you to select the perfect wines to pair with your menu. Price varies depending on selections.

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



SPRING/SUMMER

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)*

ENGLISH PEA SOUP yellow split peas + smoked tofu (vegan)

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

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

WHITE + GREEN ASPARAGUS SALAD white asparagus aioli, seasoned bread crumbs + watercress

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

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

ROASTED SALMON

roasted asparagus, spring onions, potato pancake + red wine reduction

HALIBUT (based on availability)

broccoli, quinoa + garlic confit

GRILLED GREEN CIRCLE AMISH CHICKEN BREAST

fried leg, potato croquettes + natural jus

8-OUNCE FILET MIGNON

potato gratin, crisp maitake + bearnaise

5-OUNCE FILET MIGNON + BRAISED SHORT RIB

potato gratin, crisp maitake + bearnaise

DUO OF FILET MIGNON + HALIBUT

(for entire party) +8pp

DESSERT *pre-select one item.*

LEMON TART ginger, coconut + citrus

WARM VANILLA CAKE chocolate terrine + caramel sauce

MILK CHOCOLATE CRÉMEUX spiced chocolate cake + apricot sorbet

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.



SPRING/SUMMER

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 (+50 per order)
serves 6-8 guests

CHILLED OYSTERS BY THE DOZEN crème fraîche mousse + american caviar (+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:

CRUSHED POTATOES

ROASTED POTATOES + ONIONS

POTATO PANCAKE

SAUTÉED BROCCOLINI + LONG HOT PEPPERS

ASPARAGUS, MORELS + GRITS (morels based upon availability)

BROCCOLI, GARLIC + QUINOA

POTATO GRATIN

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



PRIVATE DINING
BEVERAGES

SPRING/SUMMER

[BEVERAGES]

NON-ALCOHOLIC

ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA

\$10 per guest/hour

DELUXE BAR

SOMMELIER-SELECTED RED + WHITE WINES pinot grigio, chardonnay, prosecco, cabernet blend + 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

DELUXE WINE AND BEER ONLY:

\$20 per guest for 1 hour; \$15 per guest each additional hour

PREMIUM BAR

SOMMELIER-SELECTED SPARKLING, RED + WHITE WINE

choice of: prosecco, sauvignon blanc, riesling, chardonnay, pinot noir, bordeaux + 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

PREMIUM WINE AND BEER ONLY:

\$23 per guest for 1 hour; \$18 per guest each additional hour

ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA

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