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Sample Dinner Event Menu:

Pricing begins at \$65 per guest

First Course

(Please select two options for your guests to choose from)

Wagyu Beef Carpaccio, chilies, shallot, roasted peanut, crispy rice, fragrant herbs

Spring Salad, baby vegetable medley, bottarga, meyer lemon vinaigrette

Chilled Corn Bisque, tomato salad, parsley oil

Second Course

(Please select two options for your guests to choose from)

Grilled Pork Chop, lollipop kale, cannellini beans, heirloom carrots, crispy chicharrons

Roasted Organic Chicken Breast, hen of the woods mushrooms, rapini, spaetzle, mission fig

Salmon, fresh garbanzo, baby artichoke, salmon roe, horseradish

Rutabaga 'Carbonara,' cauliflower cream, mushroom bacon, toasted hazelnut

(+\$10pp) 21-Day Dry Aged NY Strip, romesco, sunchoke, red wine glaze

Third Course

(Please select two options for your guests to choose from)

Triple Chocolate Mousse, raspberry macaron, ganache, fresh berries

Sticky Toffee Pudding Cake, almond streusel, vanilla ice cream

Trio of Sorbets (seasonal)

(+\$8pp) Selection of Artisanal Cheese with Accoutrements

A service charge of 20% will be added, plus 2% admin fee and standard DC Sales Tax of 10% applies. Any substitutions may affect price.