

## PLATED DINNER

*Entree Prices are Based Upon a 3 Course Meal  
For an Additional Course Please Add \$15 per Person  
Service includes Freshly Brewed Royal Cup Coffee and Fairmont Tea Selection*

### FIRST COURSE

#### SOUPS

Cream of Asparagus | Toasted Blue Cheese Crostini  
Curried Cauliflower | Port Soaked Golden Raisins, Curried Cauliflower, Fried Carrot Strings  
Cream of Foraged Mushrooms | Brioche Croutons, Hedgehog Mushrooms, Fresh Thyme, Truffle Oil  
Classic Atlantic Lobster Bisque  
Carolina She Crab | Goat Cheese Biscuit

#### SALADS

150 Mile Radius | Campari Tomatoes, Candied Pecans, Virginia Apple Vinaigrette  
Chopped Kale | Poached Pears, Orange Segments, Dried Cherries, Almonds,  
Tangerine Honey Vinaigrette  
Baby Spinach | Roasted Heirloom Tomatoes, Bacon Lardons, Warm Blue Cheese Custard Timbale,  
Crispy Fried Onions, Bacon Vinaigrette  
Roasted Beet | Goat Cheese Mousse, Pistachio Pesto, and Orange Segments  
Caesar | Parmesan Basket, Brioche Croutons, Pecorino Cheese  
Heirloom Tomato & Smoked Mozzarella Cheese | Balsamic & Sea Salt Reduction  
Poached Pear & Arugula | Cambozola Cheese Shard, Red Watercress, Lemon Thyme Dressing  
Colonnade Salad | Oven Roasted Asparagus, Pickled Green Beans, Grilled Artichoke Flower, Baked Brie,  
Raspberry Vinaigrette

#### COLD APPETIZERS

Roasted Corn & Avocado Timbale | Roasted Red Pepper, Blue Corn Tortilla, Parsley Aioli  
Celery Root & Apple Tian | Candied Walnuts, Crisp Apple Chip, Waldorf Aioli, Courtyard Herb Oil  
Beef Carpaccio | Mustard Sauce, Shaved Aged Cabot Cheddar, Extra Virgin Olive Oil  
Fire Grilled Mediterranean Vegetable Tower | Baby Basil Oil, Organic Mache, Tomato Jam,  
Eggplant Caviar  
Maryland Jumbo Lump Crab Salad | Vine Ripened Tomatoes, Organic Quail Egg, Focaccia Toast  
Sesame Tuna | Avocado Silk, Soy Wasabi Vinaigrette, Pickled Green Beans

#### HOT APPETIZERS

Diver Scallops | Potato Hash, Trio of Carrot Ginger, Cauliflower & Pea Silk,  
Orange & Grapefruit Supremes  
Sweet Carolina Rock Shrimp & Grits | Smoked Tomato Broth  
Handmade Tagliatelle | Spring Asparagus, Leeks, Shelling Peas, Proscuitto, Truffle Essence  
Hudson Valley Duck & Orange Fig Strudel | Arugula, Lemon Vinaigrette  
Braised Beef Short Rib | Semolina Gnocchi Cake, Horseradish Cream

#### INTERMEZZOS *(Additional \$9 per Guest)*

Cucumber Mint Ice Pop  
Cranberry Campari Granité, Frozen Ice Shot  
Miniature Bloody Mary Sorbet Martini  
Fresh Seasonal Juice Shooter, Herb Foam

*A Service Charge of \$75.00 will be Applied to All Meal Functions with Fewer than 15 Guests.  
All items are priced per person unless otherwise specified. All prices are in U.S. dollars and subject to change.  
All food and beverage prices are subject to a taxable 24% service charge and 10% D.C. sales tax.  
Consuming raw or undercooked meats may increase risk of food borne illness.  
Fairmont is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives.*

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**SECOND COURSE**

**ENTRÉES**

Roasted Vegetable Terrine   Portobello Mushroom, Farmer Lee's Zucchini and Yellow Squash, Oven Roasted Local Tomatoes, Fresh Basil Tomato Sauce	<b>\$88</b>
House Made Linguini   Asparagus, Teardrop Tomatoes, Mushroom Medley, Goat Cheese Crostini	<b>\$88</b>
Prosciutto Wrapped Free Range Chicken Roulade   Sun Dried Tomato, White Bean Cassoulet, Garden Vegetables, Caramelized Shallots, Demi Glace	<b>\$93</b>
Lemon & Parsley Dusted Free Range Chicken Breast   Asparagus & Mushroom Vol au Vent, Fire Roasted Petite Vegetables	<b>\$90</b>
Sustainable Salmon Fillet   Braised Purple Cabbage, Carrot, Teardrop Tomatoes, Pattypan Squash, Herb-Infused Fingerling Potatoes	<b>\$95</b>
Seared Black Bass   Lemon Parsley Rice, Almonds, Roasted Tomatoes & Sunflower Seeds, Candied Ginger, Apple Beurre Blanc	<b>\$99</b>
Crispy Red Snapper   Stir Fried Ginger Vegetables, Honey Soy Glaze	<b>\$99</b>
Tiramisù Halibut   Espresso Glaze, Orange Crème Fraîche, Frangelico Rice, Edamame, Orange Mist Tea Sauce	<b>\$97</b>
Poached Aquaculture Salmon Fillet   Chive Risotto, Crawfish Butter, Sweet Pea, Zucchini	<b>\$95</b>
Juniper Signature Crab Cake   Heirloom Hominy, Succotash, Spicy Rémolade	<b>\$103</b>
Seared Sea Scallops   Cauliflower & Parsnip Silk, Braised Fennel, Baby Carrot, Roasted Alien Cauliflower	<b>\$97</b>
Butter Poached Maine Lobster   Pearl Pasta, English Peas, Truffle Carrot Butter	<b>\$105</b>
Herb Crusted New Zealand Rack of Lamb   Tomato Mint Chutney Stuffed Apple, Grilled Asparagus	<b>\$115</b>
Smoked American Strip Loin   Garlic Roasted Fingerling Potatoes, Candied Brussels Sprouts, Chocolate Demi Glace	<b>\$105</b>
Slow Roasted Pork Tenderloin   Virginia Apple Butter, Succotash, Cumin Carrots	<b>\$98</b>
Mustard Crusted Beef Tenderloin   Pureed Potato, Cumin Carrots, Veal Jus	<b>\$107</b>
Braised Beef Short Ribs   Parmesan Polenta, Red Wine Veal Broth, Radish Salad, Baby Beets	<b>\$103</b>

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### SECOND COURSE

#### DUET ENTRÉES

**\$130**

*Includes 1 Fish, 1 Meat and 2 Sides*

#### FROM THE OCEAN

*Choose 1 of the Following:*

Juniper Signature Crab Cake *(Add \$9 per Guest)*  
Fennel Poached Atlantic Salmon  
Pan Seared Jumbo Prawns  
Seared Carolina Snapper  
Pan Roasted Black Bass  
Butter Poached Maine Lobster *(Add \$9 per Guest)*  
Shrimp Wrapped Scallop *(Add \$7 per Guest)*

#### FROM THE RANGE

*Choose 1 of the Following:*

Seared American Beef Tenderloin  
Braised Beef Short Rib  
Duxelle Crusted American Veal  
Herb Crusted Rack of Lamb  
Parmesan Crusted Beef Tenderloin

#### SIDES

*Choose 2 of the Following:*

Chili Spiked Basmati Rice  
Pommes Frites  
Grapefruit Glazed Asparagus  
Sweet Potato Hash  
Haricot Verts Amandine  
White Bean Cassoulet  
Roasted Red Pepper Polenta

Grilled Broccolini  
Jalapeno & Goat Cheese Corn Grits  
Locally Foraged Mushrooms & Barley Risotto  
Maple Glazed Brussels Sprouts  
Whipped Yukon Gold Potatoes  
Honey Orange Cumin Carrots  
Chef's Seasonal Vegetable

### THIRD COURSE

#### DESSERTS

Lemon Mousse | Cranberry & Mango Compote, Toasted Meringue  
Rooftop Honey Tres Leches | Bee Pollen Meringue, Dulce de Leche, Honey Tuile  
Passion Fruit Honey Sorbet | Toasted Meringue, Cilantro Oil, Strawberry Essence  
Caramelized Apple & Cream Cheese Mousse | Almond Streusel, Salted Caramel Ice Cream  
Bananas Foster Napoleon | Banana Parfait, Vanilla Ice Cream, Caramel Jus  
Iced Marjolaine | Hazelnut Daquoise, Dark Chocolate Ganache, Raspberry Parfait  
Textures of Chocolate | Mandarin Sauce, Caramel Ice Cream  
Coconut & Lime Napoleon | Oven Roasted Pineapple, Lime Foam  
Dulce de Leche Crème Brûlée | Chocolate Shortbread, Mixed Berries

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