



AUTUMN/WINTER

[THE FRANKLIN]

APPETIZER

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

ENDIVE + FRISÉE SALAD
apple, celery root + toasted seeds

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

LOBSTER BISQUE
lobster croquette, vegan scrapple, pepper jelly + sherry (+4 per guest)

MAIN COURSE

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

ROASTED SCOTTISH SALMON
roasted brussels sprouts, wild rice + red wine reduction

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

ROASTED GREEN CIRCLE CHICKEN BREAST
sweet potato purée, braised leg + cavatelli

PETITE BUTCHER'S TENDERLOIN OF BEEF
potato gratin, crisp maitake, truffled spinach salad + black garlic au poivre

DESSERT

pre-select one item.

PUMPKIN SPICE CHEESECAKE
candied cranberries + speculoos cookie butter

WARM VANILLA CAKE
chocolate terrine + caramel sauce

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



AUTUMN/WINTER

PRIVATE DINING
DINNER MENU

[THE WASHINGTON]

FOR THE TABLE

TRUFFLE FLATBREAD arugula + parmesan

APPETIZER

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

ENDIVE + FRISÉE SALAD apple, celery root + toasted seeds

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

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

LOBSTER BISQUE lobster croquette, vegan scrapple, pepper jelly + sherry (+4 per guest)

ROASTED CHICKEN CONSOMMÉ truffle soup dumpling, wild rice + greens

MAIN COURSE

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

ROASTED SCOTTISH SALMON

roasted brussels sprouts, wild rice + red wine reduction

HALIBUT OR TURBOT

(based upon availability) cauliflower, lentils + black truffle

ROASTED GREEN CIRCLE CHICKEN BREAST

sweet potato purée, braised leg + cavatelli

8-OUNCE FILET MIGNON

potato gratin, crisp maitake, truffled spinach salad + black garlic au poivre

5-OUNCE FILET MIGNON + BRAISED SHORT RIB

potato gratin, crisp maitake, truffled spinach salad + black garlic au poivre

DUO OF FILET MIGNON + HALIBUT (for entire party) +8

DESSERT

pre-select one item.

PUMPKIN SPICE CHEESECAKE candied cranberries + speculoos cookie butter

WARM VANILLA CAKE chocolate terrine + caramel sauce

MILK CHOCOLATE HAZELNUT GATEAU cocoa nib + 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



AUTUMN/WINTER

PRIVATE DINING
DINNER MENU

[THE RITTENHOUSE]

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

CHICKEN CHEESESTEAKS | PHILLY SMOKED SALMON | TUNA TARTARE | STEAK TATAKI TOASTS
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)*

ENDIVE + FRISÉE SALAD apple, celery root + toasted seeds

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

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

LOBSTER BISQUE lobster croquette, vegan scrapple, pepper jelly + sherry (+4 per guest)

ROASTED CHICKEN CONSOMMÉ truffle soup dumpling, wild rice + greens

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

ROASTED SCOTTISH SALMON

roasted brussels sprouts, wild rice + red wine reduction

HALIBUT OR TURBOT

(based upon availability) cauliflower, lentils + black truffle

ROASTED GREEN CIRCLE CHICKEN BREAST

sweet potato purée, braised leg + cavatelli

8-OUNCE FILET MIGNON

potato gratin, crisp maitake, truffled spinach salad + black garlic au poivre

5-OUNCE FILET MIGNON + BRAISED SHORT RIB

potato gratin, crisp maitake, truffled spinach salad + black garlic au poivre

DUO OF FILET MIGNON + HALIBUT (for entire party) +8

DESSERT *pre-select one item.*

PUMPKIN SPICE CHEESECAKE candied cranberries + speculoos cookie butter

WARM VANILLA CAKE chocolate terrine + caramel sauce

MILK CHOCOLATE HAZELNUT GATEAU cocoa nib + 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



AUTUMN/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 chive crème fraîche, caviar + champagne mignonette (+45 per order)

FAMILY-STYLE SIDES

MAC + CHEESE \$4pp

LOBSTER MAC + CHEESE \$8pp

SPINACH, GARLIC, WILD MUSHROOMS + CRISP RED ONIONS \$4pp

ROASTED POTATOES, BROCCOLINI, LEEKS + HOT PEPPER \$4pp

SWEET POTATO PURÉE, SPICY CINNAMON MARSHMALLOW \$4pp

PRE-DESSERT

ARTISANAL CHEESE COURSE \$7pp

MAIN COURSE ALTERNATIVE:
SIMPLY PREPARED

please select one starch + one vegetable:

POTATO GRATIN

ROASTED POTATOES + ONIONS

POTATO PANCAKE

SPINACH + WILD MUSHROOMS

SAUTEED BROCCOLINI + LONG HOT PEPPERS

ROASTED BRUSSELS SPROUTS, PUFFED WILD RICE + CHESTNUT GRANOLA

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



PRIVATE DINING
BEVERAGES

AUTUMN/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 for 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 for 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