

2019 Special Events Packet



Le DeSales | by Raphaël François

1725 DeSales St, NW Washington DC 20036
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About Le DeSales by Raphaël François

Le DeSales is conveniently located in the Golden Triangle neighborhood of downtown DC. We're across the street from the Mayflower hotel, and down the street from ABC News, H&M and the National Geographic Museum.

Le DeSales is an ideal venue for business and social gatherings. We offer a selection of options for a memorable event. Whether you are planning an intimate lunch for 10 or a banquet for 100, our rustic décor, casual French cuisine, and personalized approach to customer service will certainly please you and your guests.

Let us know what your vision is and we would be happy to create a custom proposal for you.



Raphaël François brings more than 20 years of culinary experience, both in the United States and abroad, to Le DeSales. He created Le DeSales to bring a little bit of France to DC. From the selection of French graffiti artwork to the bentwood leather chairs, Raphaël kept the direction simple, modern, and timeless. And he created the innovative Le DeSales menu with that same simplicity in mind.

When I created the Le DeSales concept, I envisioned our guests enjoying a relaxed, casual experience with great food and wine that compliments it; reflective of a European lifestyle and some of my own personal likes, of course. Our menu selections are based on my upbringing, including a few of my grandmother's, mother's, and father's special recipes. I like to stay active, so I like to keep our recipes healthy. flavorful and rich, but healthy.

~Raphaël



Group Gatherings

Le DeSales is perfect for hosting corporate or social gathering.

Our curvy white bar and roomy lounge can seat up to 35 guests sitting and 60 guests cocktail style.

Le DeSales offers a semi-private farmhouse table set in a cozy corner that opens to the patio. The table seats up to 12 guests.

Our chic dining room is available for up to 70 guests seated and 100 guests cocktail style.

For a private affairs, buyout of Le DeSales seats 100 guests and accommodates 130 cocktail style.

<u>Le DeSales Space</u>	<u>Seated</u>	<u>Standing</u>
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Bar/Lounge	35	60
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Farmhouse Table	12	20
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Dining Room	70	100
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Buyout	100	130
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Amenities at Le DeSales

- Sound system
- Patio (weather permitting)
- A/V equipment rental for buyouts
- First-class floral services available
- Mayflower hotel is steps away
- Coat rack



Lunch Menu Option 1 and 2

\$40/person

Guest chooses one from each course

Appetizers

Lettuce • Anchovy • Egg • Crouton

Friggitelli • Orange • Lemon

Duck Pâté • Pistachios • Smoked Bourbon • Pickles

Main

Corn Fed Chicken • Pomegranate • Brown Cauliflower

Cod • Shallot • Cauliflower • Forbidden Rice • Lemon

Cavatelli • Mushroom • Parsley • Bacon Crumble

Dessert

Chocolate Tart • Espresso Gelato

Creme Brûlée "Classique" • Muscovado Sugar

\$50/person

Guest chooses one from each course

Appetizer

Deviled Eggs • Lettuce • Harissa Sauce

Kale Salad • Peach • Goat Cheese • Corn • Radicchio

Duck Pâté • Pistachios • Smoked Bourbon • Pickles

Main

Cod • Shallot • Cauliflower • Forbidden Rice • Lemon • GF

Cavatelli • Mushroom • Parsley • Bacon Crumble

Organic Salmon • Red Bliss Potatoes • Pomegranate

Dessert

Pear Tart • Vanilla Gelato

Chocolate Tart • Espresso Gelato

Creme Brûlée "Classique" • Muscovado Sugar



Dinner Menu Option 1 and 2

\$40/person

Guest chooses one from each course

Appetizers

Beets • Cream Cheese • Chives • Roasted Quinoa

Friggitelli • Orange • Lemon

Duck Pâté • Pistachios • Smoked Bourbon • Pickles

Main

Corn-Fed Chicken • Pomegranate • Brown Cauliflower

Bass • Cranberries • Cashews • Celeriac • Chive Oil

Cavatelli • Mushroom • Parsley • Bacon Crumble

Dessert

Chocolate Tart • Espresso Gelato

Crepe Brûlée "Classique" • Muscovado Sugar

\$55/person

Guest chooses one from each course

Appetizer

Kale Salad • Peach • Goat Cheese • Corn • Radicchio

Burrata • Porto • Duxelles • Arugula

Beets • Cream Cheese • Chives • Roasted Quinoa

Main

Bass • Cranberries • Cashews • Celeriac • Chive Oil

Corn-Fed Chicken • Pomegranate • Brown Cauliflower

Bavette Steak • Grapes • Shallots

Dessert

Pear Tart • Vanilla Gelato

Chocolate Tart • Espresso Gelato

Crepe Brûlée "Classique" • Muscovado Sugar



Dinner Menu Option 3 and 4

\$70/person

Guest chooses one from each course

Appetizer

Burrata • Porto • Mushroom Duxelles • Arugula

Ahi Tuna • Lime • Arugula • Jalapeno

Duck Pâté • Pistachios • Smoked Bourbon • Pickles

Beets • Cream Cheese • Chives • Roasted Quinoa

Main

Whole Branzino • Parsley • Leeks • Lemon

Tagliatelle Pasta • Rabbit • Currant • Herbs • Pistachio

Bavette Steak • Grapes • Shallot • Watercress

Dessert

Creme Brûlée "Classique" • Muscovado Sugar

Chocolate Tart • Espresso Gelato

Pear Tart • Vanilla Gelato

\$80/person

Guest chooses one from each course

Appetizer

Duck Pâté • Pistachios • Smoked Bourbon • Pickles

Burrata • Porto • Duxelles • Arugula

Kale Salad • Peach • Goat Cheese • Corn • Radicchio

Pasta

Cavatelli • Mushroom • Parsley • Bacon Crumble

Tagliatelle Pasta • Rabbit • Currant • Herbs • Pistachio

Main

Bass • Cranberries • Cashews • Celeriac • Chive Oil

Corn-Fed Chicken • Pomegranate • Brown Cauliflower

Beef "Bavette" Dry Aged • Grapes • Shallot • Watercress

Dessert

Pear Tart • Vanilla Gelato

Chocolate Tart • Espresso Gelato

Creme Brûlée "Classique" • Muscovado Sugar



5-Course Menu and Side Options

\$95/person Guest
choose one from each course

Appetizer

Burrata • Porto • Mushroom Duxelles • Arugula
Ahi Tuna • Lime • Arugula • Jalapeno
Duck Pâté • Pistachios • Smoked Bourbon • Pickles
Beets • Cream Cheese • Chives • Roasted Quinoa

Pasta

Cavatelli • Mushroom • Parsley • Bacon Crumble
Tagliatelle Pasta • Rabbit • Currant • Fresh Herbs • Pistachio

Fish

Branzino • Parsley • Leeks • Lemon
Bass • Cranberries • Cashews • Celeriac • Chive Oil

Main

Corn-Fed Chicken • Pomegranate • Brown Cauliflower
Bavette Steak • Grapes • Shallot
Pork Loin • Charred Baby Gem • Apple

Dessert

Crepe Brûlée "Classique" • Muscovado Sugar
Chocolate Tart • Espresso Gelato
Pear Tart • Vanilla Gelato

Sides To Share

\$6 per person

Broccoli • Ricotta • Garlic
Thick Cut Potatoes • Mornay • Parmigiano
Pea Leaves • Garlic • Lemon (s)
Carrots • Harissa • Dates (s)

Charcuterie Platter To Share

2 for 10/person | 3 for 12/person | 4 for 14/person

Duck Pâté

Jambon Cru • Cured Pork Leg • GF
Poitrine de Pork Confit • Slow Cooked Pork Belly • GF
Duck Prosciutto • GF
Duck Pastrami
Pickles • House Made • v,vg,GF
Comté • FRA • v,GF
Parmigiano Reggiano • ITA • v,GF
Cabot Clothbound Cheddar • USA • v,GF
Préfééré des Montagnes • FRA • v,GF
Roquefort • FRA • v,GF



Hors D'oeuvres

A majority of the Hors D'oeuvres that are listed here can be served either as passed appetizers or set up as stationary snacks, depending on what works best for your event!

Have something in mind that you don't see listed here? We are happy to work with your group to create a menu that's perfect for your event.

VEGETARIAN

Risotto Croquette • Parmigiano • Mushroom
Tomato & Cucumber Gazpacho • Basil
Deviled Eggs • Orange • Lemon
Beet Crostini • Chive Cream Cheese
Thick Cut Fried Potatoes • Mornay Cheese Sauce
Broccolini • Ricotta • Garlic
Friggitelli Peppers • Orange • Lemon

MEAT

Mini Burger • Choice of Blue or Cheddar Cheese
Beef Tartare • Pomme Chips • Aioli
Mini Croque Monsieur • Ham • Comté Cheese
Duck Pâté • Crostini • Pickles
Fois Gras • Seasonal House Made Chutney
Chicken Strips Breaded • Harissa Sauce
Meatballs • Pomodoro Sauce

SEAFOOD

Smoked Salmon • Arugula Pesto • Lemon Gel
Crab • Tarragon • Light Creamy Potatoes
Half Scallop • Yogurt • Radish
Tuna Tartare • Cucumber • Miso

DESSERT

Chocolate Tart • Almond Flour Crust
Pear Tart • Almond Paste
Lemon Tart • Almond Flour Crust
Gelato
Banana Trifle • Vanilla Cream • Graham Cracker



Beverage Packages

Package A - Open

Charged based on consumption

Non-Alcoholic Beverages • Beer • Wine by the Glass • Liquor...
Parameters to be set by the host

Package B - Beer and Wine

14/person first hour 8/person each additional hour

Non Alcoholic Beverages • Select Wines by the Glass • Select Draft Beer • Select Bottled Beer...

Package C - Call

20/person first hour 12/person each additional hour

Non Alcoholic Beverages • Select Wines by the Glass • Select Draft Beer • Select Bottled Beer • Call Liquor such as: Stolli Vodka • Tanqueray Gin • Sailor Jerry Rum • Milagro Tequila • Jameson's Irish Whiskey • Makers Mark Bourbon • Jack Daniel's Whiskey...

Package D - Premium

24/person first hour 16/person each additional hour

Non Alcoholic Beverages • Select Wines by the Glass • Select Draft Beer • Select Bottled Beer • Premium Liquor such as: Grey Goose Vodka • Hendrick's Gin • Ron Zacapa Rum • Don Julio Tequila • Crown Royal Whiskey • Knob Creek Bourbon • Johnnie Walker Black Scotch Whiskey...

Unsure what beverage package is right for your event? We can help! We are happy to customize drink menus and packages to suit your group's specific needs.



Private Dining Details

Le DeSales by Raphaël François

1725 DeSales Street, NW Washington, DC 20036
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Lunch

Mon-Fri 11:30 am to 2:30 pm

Dinner

Mon-Thurs 5:30 pm to 10 pm

Fri-Sat 5:30 pm to 10:30 pm

Getting here

Street parking on Connecticut, DeSales St, and 17th St

PMI parking garage is located next door

Metro · Close to both Farragut North & Farragut West

Terms and Policies: Each event requires a minimum number of guests. If your party drops below the minimum number of required guests, you will be charged for the minimum, at the rate of your menu option, plus tax and gratuity. We require that you confirm the number of guests in your party at least 72 hours before the event. This will be the minimum guest count that you will be billed for the day of your event.

If your party increases in size after the guarantee is given, we will do our best to accommodate you, however, menu substitutions may be necessary. A 10% DC sales tax and 22% service charge (18% gratuity + 4% admin fee) will be added to your total bill.

In order to reserve a portion or all of the restaurant, a contract and a 25% deposit of the estimated total cost is required. This a non-refundable deposit unless we are able to rebook the space, in which case a full refund will be issued. Your remaining balance will be due at the close of your event. We accept cash, check, and all major credit cards for payment (AMEX, DISC, VISA, MC, & Diners). Private bands and DJs are only permitted for full restaurant buyouts and are at your own expense. The prices and menus are subject to change.



We look forward to hosting you



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