



**THE JEFFERSON**  
WASHINGTON DC

**Private Dining Menu**

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Toast to the finer things  
in life.



## Fine Dining at The Jefferson



*Executive Chef Ralf Schlegel has been preparing for his role at The Jefferson since he was a young man. His parents, master trained chefs and hoteliers in Germany, had him oversee the mise-en-place for dinner at his town's fabled restaurant and hotel which was run by the family. It was here where he learned his appreciation for dishes that utilized the bounty of each season.*

*Today, Chef Schlegel's vision of the food and beverage program at The Jefferson is similar to what he practiced growing up: pairing the use of the finest local ingredients with technical expertise. The result is a menu that shines a light on seasonal products featuring regional producers and is ideal for any occasion.*

*Our catering menus are brought to you from the same culinary team that caters the Michelin starred Plume, ensuring that your meal will surprise and delight your guests.*





## Breakfast: Buffet

### Deluxe Continental

\$45 per person

Assorted Pastries and Muffins

Freshly Baked Assorted Bagels  
Hand-Cut Salmon, Red Onions, Capers

Herb and Plain Cream Cheeses  
Butter, Honey, Preserves

Fresh Fruits and Berries

Selection of Individual Yogurts

House-Made Granola and  
Assorted Dry Cereals

### Healthy Choice Breakfast

\$49 per person

Scrambled Egg Whites with  
Asparagus Tips, Grilled Tomatoes

Turkey Bacon or Chicken Sausage

Fresh Fruits and Berries

Greek Yogurt Parfait with  
Fruit Compote, House-Made Granola

Assorted Dry Cereals,  
Low Fat Milk, Almond Milk

House-Made Juices:

Cucumber, Apple & Kale

Pineapple, Carrot, Orange & Ginger

### Monticello Breakfast

\$49 per person

Farm Fresh Scrambled Eggs, Fresh Chives

Applewood-Smoked Bacon or  
Turkey Bacon

Pork Sausage or Chicken Sausage

Breakfast Potatoes

Assorted Pastries and Muffins

Freshly Baked Assorted Bagels  
Hand-Cut Salmon, Red Onions, Capers

Herb and Plain Cream Cheeses  
Butter, Honey, Preserves

Fresh Fruits and Berries

Assortment of Individual Yogurts

House-Made Granola

Assorted Dry Cereals or  
Steel-Cut Oatmeal

### Breakfast Enhancements

Quiche Lorraine (SERVES 10) \$70

Quiche Florentine (SERVES 10) \$70

#### ITEMS PER PERSON

Assorted Pastries and Muffins \$6

Applewood-Smoked Bacon \$7

Pork Sausage \$7

Chicken Sausage \$7

Italian Bistro Ham &  
Gruyère Stuffed Croissant \$9

Smoked Salmon with Bagels  
and Accompaniments \$18

Fresh Fruits and Berries \$11

Steel-Cut Oatmeal \$9

House-Made Granola \$6

Assorted Dry Cereals \$6

Assortment of Individual Yogurts \$7

Blueberry Açai Smoothie \$13

Green Smoothie \$13

## Breakfast: Prix Fixe

Includes breakfast pastries and a choice of two entrées to be ordered onsite by your guests

\$50 per person



### **Farm Fresh Scrambled Eggs**

Grilled Tomatoes, Breakfast Potatoes  
Choice of Applewood-Smoked Bacon or Chicken Sausage

### **Scrambled Egg Whites**

Grilled Tomatoes, Breakfast Potatoes  
Choice of Applewood-Smoked Bacon or Chicken Sausage

### **Eggs Benedict**

Soft Poached Eggs, Italian Bistro Ham  
Asparagus Tips, English Muffin, Hollandaise

### **Croque Madame**

Virginia Ham, Gruyère, Fried Egg, Mornay Sauce  
Sourdough Bread, Fresh Berries

### **Lemon Ricotta Pancakes**

Malted Pancakes, Lemon Syrup, Ricotta  
Choice of Applewood-Smoked Bacon or Chicken Sausage

### **Jefferson Müsli**

Greek Yogurt, Seasonal Berries  
House-Made Granola

Available for parties up to 25 guests

Regular and Decaffeinated Coffee | Assorted Teas | Freshly Squeezed Juices | \$8 per cup

## Brunch: Buffet

\$60 per person



### Appetizers (CHOICE OF TWO)

Fresh Fruits and Berries

Mixed Green Salad

Signature Roasted Tomato Soup

### Entrées (CHOICE OF ONE)

#### Quiche Lorraine

Applewood-Smoked Bacon, Caramelized Onion  
Gruyère

#### Quiche Florentine

Baby Spinach, Melted Leek, Gruyère

#### Assorted Crostini (CHOICE OF THREE)

Eggplant Caponata  
Cherry Tomatoes & Stracciatella Cheese  
Breakfast Radish & Hen Egg  
Seared Tuna, Avocado & Mango  
Proscuitto de Parma

### Dessert (CHOICE OF ONE)

Assorted House-Made Cookies

House-Made Brownies and Blondies

### Brunch Enhancements

PRICED PER PERSON

Applewood-Smoked Bacon \$7

Pork or Chicken Sausage \$7

Smoked Salmon with  
Bagels and Accompaniments \$18

### Salad Enhancements

PRICED PER PERSON

Grilled Chicken \$9

Poached Shrimp \$11

Grilled Salmon \$11

Poached Lobster \$13

NY Strip \$13

### Beverages

PRICED PER GLASS

Mimosa \$12

Bellini \$12

Bloody Mary \$13

Minimum of 10 guests | Based upon 60 minutes of continuous service

All buffet options include: Regular and Decaffeinated Coffee | Selection of Assorted Teas | Freshly Squeezed Juices

## Brunch: Three Course Prix Fixe

\$79 per person

Includes two appetizers, two entrées, and two desserts to be ordered onsite by your guests



### **Appetizers (CHOICE OF TWO)**

#### **Yogurt and Fruit**

Greek Yogurt, Seasonal Berries  
Wildflower Honey

#### **Avocado Toast**

Sunny Side Up Egg, Baby Radishes  
Grilled Tomato, Feta  
Multigrain Toast

#### **Signature Roasted Tomato Soup**

Mini Grilled Cheese and Bacon Sandwich

#### **Caesar Salad**

Romaine Lettuce, Shaved Parmesan  
Hard Boiled Egg, Croutons

### **Entrées (CHOICE OF TWO)**

#### **Farm Fresh Scrambled Eggs**

Grilled Tomatoes, Breakfast Potatoes  
Choice of Applewood-Smoked Bacon or  
Chicken Sausage

#### **Eggs Benedict**

Soft Poached Eggs, Italian Bistro Ham  
Asparagus Tips, English Muffin, Hollandaise

#### **Silver Dollar Pancakes**

Coconut Pancakes, Whipped Coconut Milk  
Choice of Applewood-Smoked Bacon or  
Chicken Sausage

#### **Chicken and Waffles**

Fried Chicken Breast, Maple-Chicken Jus  
Black Pepper Whipped Cream

#### **Spinach Salad with Chicken**

Black Balsamic-Shallot Marmalade, Strawberries  
Roasted Pecans, Golden Balsamic Reduction

#### **Martin's Farm Sirloin Burger**

Cheddar Cheese, Avocado  
Choice of French Fries or Salad

### **Desserts (CHOICE OF TWO)**

#### **Yellow Peach Cobbler**

Old Fashioned Oats, Almond Crisp  
Custard Ice Cream

#### **Lemon Meringue Cheesecake**

Fresh Raspberries

#### **Everything Chocolate**

Warm Molten Lava Cake, Pot de Crème  
Chocolate Sorbet

#### **Fresh Berries and Cream**

## Lunch Buffet: Deli Lunch

\$70 per person



### Soup (CHOICE OF ONE)

Signature Roasted Tomato Soup  
Spicy Maryland Crab Bisque  
Seasonally Inspired Soup

### Artisan Sandwiches (CHOICE OF TWO)

#### Turkey Club

Applewood-Smoked Bacon, Lettuce, Tomato  
Dijonnaise, Whole Wheat Bread

#### Roast Beef on Demi Baguette

Salsa Rossa, Arugula

#### Italian Bistro Ham on Sourdough

Cheddar, Arugula, Dijonnaise

#### Caprese on Focaccia

Tomato Filet, Basil Pesto, Mozzarella

#### Roasted Vegetable Wrap

Rosemary Infused Oil, Hummus

### Salads (CHOICE OF TWO)

#### Build-Your-Own Cobb Salad

Aged Blue Cheese, Hard Boiled Egg, Bacon  
Croutons, Avocado, Tomato, Lemon Vinaigrette

#### Greek Salad

Cucumber, Tomatoes, Niçoise Olive  
Red Onion, Feta Cheese

#### Tri-Color Potato Salad

Tomatoes, Green Beans, Olives, Red Onion  
Capers, Basil, Extra Virgin Olive Oil

#### Mediterranean Antipasti

Sun-Dried Tomato, Artichokes  
Citrus Marinated Fennel  
Roasted Seasonal Vegetables

#### Heirloom Tomato Salad

Buffalo Mozzarella, Basil

### Dessert

House-Made Brownies and Blondies

### Lunch Enhancements

PRICED PER PERSON

Whole Fruit \$5

#### Buffet Platters

Mediterranean Antipasti \$15

Sun-Dried Tomato, Artichokes  
Citrus Marinated Fennel  
Roasted Seasonal Vegetables

Artisanal Cheese \$28

Chef's Selection of Fine Cheeses  
Assorted Accompaniments  
Rustic Breads

Charcuterie \$28

Chef's Selection of Charcuterie  
Assorted Pickles, Mustards  
Rustic Breads

Fresh Fruits and Berries \$11

Bags of Small Batch Potato Chips \$5

House-Made Cookies \$5

House-Made Brownies \$5

### Salad Enhancements

Grilled Chicken \$9

Poached Shrimp \$11

Grilled Salmon \$11

Poached Lobster \$13

NY Strip \$13

Minimum of 10 guests | Parties fewer than 10 guests will be charged for 10 | Based upon 60 minutes of continuous service  
All buffet options include: Regular and Decaffeinated Coffee | Selection of Assorted Teas

## Lunch Buffet: Executive Lunch

\$75 per person



### **Soup (CHOICE OF ONE)**

Spicy Maryland Crab Bisque

Creamed Mushroom Soup

Green Asparagus Soup

Seasonally Inspired Soup

### **Salad (CHOICE OF ONE)**

#### **Build-Your-Own Cobb Salad**

Aged Blue Cheese, Hard Boiled Egg, Bacon

Croutons, Avocado, Tomato, Lemon Vinaigrette

#### **Greek Salad**

Cucumber, Tomatoes, Niçoise Olive

Red Onion, Feta Cheese

#### **Mixed Green Salad**

Shaved Green Vegetables

Soft Herbs, Verjus Dressing

#### **Heirloom Tomato Salad**

Buffalo Mozzarella, Basil

### **Entrées (CHOICE OF TWO)**

#### **Seared King Salmon Filet**

Black Quinoa, Bok Choy, Herb Fumet Crème

#### **Roasted Striped Bass**

Saffron Braised Fennel Compote

Saffron Béchamel

#### **Sweet Paprika Roasted Chicken**

Straw Potatoes, Watercress, Natural Jus

#### **Honey Glazed Loin of Heritage Pork**

Fried Plantains, Creamed Polenta

Cider-Mustard Jus

#### **Prime NY Strip au Poivre (\$5 SUPPLEMENT)**

Wilted Spinach, Creamed Peppercorn Sauce

#### **House-Made Spinach and Mushroom Ravioli**

Warm Herb Pesto, Pine Nuts

#### **Globe Artichoke**

Tuscan Saffron Root Vegetables

Bibb Lettuce Jus

#### **Vegetable Ratatouille Gratin**

Caramelized Feta, Baguette Crostini

### **Dessert**

Chef's Selection of Miniature Pastries

Minimum of 10 guests | Parties fewer than 10 will be charged for 10 | Based upon 60 minutes of continuous service  
All buffet options include: Regular and Decaffeinated Coffee | Selection of Assorted Teas



## Lunch Buffet: Local Flavors

\$80 per person



### **Appetizer (CHOICE OF ONE)**

**Blue Crab Bisque**  
Sherry, Old Bay

**Baked Maryland Crab Cake**  
Cole Slaw

**Sweet Corn Soup**  
Amish Popcorn

### **Salad (CHOICE OF ONE)**

**Amish Field Greens**  
Seasonal Vinaigrette

**Monticello Potato Salad**  
Tarragon Vinaigrette

**Virginia Shrimp Salad**  
Aioli, Celery, Onions

### **Entrées (CHOICE OF TWO)**

**Lemon Old Bay Roasted Chicken**  
Corn Bread Stuffing, Roasted Tomato

**Chesapeake Bay Rockfish**  
Scalloped Potato, Charred Amish Seasonal Greens

**Virginian Prime Beef Filet**  
Straw Potatoes, Watercress, Natural Jus

### **Dessert (CHOICE OF ONE)**

**Maryland Smith Island Cake**  
Chocolate Sponge, Dark Chocolate Ganache  
Bourbon Cream

**Virginian Blackberry Fritters**  
Lemon Curd

## Plated Lunch: Design Your Own Menu

### First Course (PRE-SELECTED CHOICE OF ONE)

**Signature Roasted Tomato Soup \$16**  
Warm Goat Cheese Crostini

**Seasonally Inspired Soup \$16**  
Chef's Seasonal Garnish

**Caesar Salad \$16**  
Romaine Lettuce, Shaved Parmesan  
Hard Boiled Egg, Croutons

**Heirloom Tomato Salad \$16**  
Buffalo Mozzarella, Basil

**Endive Salad \$18**  
Green Beans, Grapes, Apples, Brie de Meaux  
Walnuts, Balsamic-Shallot Dressing

**Baby Salad Hearts \$16**  
Shaved Seasonal Vegetables, Soft Herbs  
Verjus Dressing

**Salmon Tartare \$19**  
Chives, Gold Tobiko, Avocado Mousse  
Crème Fraîche

**Jumbo Lump Crab Salad \$21**  
Avocado Vinaigrette, Crostini

**Maryland Jumbo Lump Crab Cake \$21**  
Baby Watercress, Old Bay Aioli

### Salad Enhancements

PRICED PER PERSON

Grilled Chicken	\$9
Grilled Salmon	\$11
Poached Shrimp	\$11
Poached Lobster	\$13
NY Strip	\$13

### Entrées (PRE-SELECTED CHOICE OF ONE)

**Roasted Amish Hen Breast \$44**  
Vichy Carrots, Spätzle, Mushroom Gravy

**Roasted Striped Bass \$46**  
Saffron Braised Fennel Compote, Saffron Béchamel

**Seared Salmon Filet \$46**  
Black Quinoa, Bok Choy, Herb Fumet Crème

**Maryland Jumbo Lump Crab Cakes \$47**  
Baby Watercress, Old Bay Aioli

**Honey-Glazed Loin of Heritage Pork \$45**  
Fried Plantains, Creamed Polenta, Cider-Mustard Jus

**Prime NY Strip au Poivre \$57**  
French Fries, Haricots Verts with Beef Bacon  
Creamed Peppercorn Sauce

**Filet of Prime Beef \$59**  
Herb and Garlic Roasted Fingerling Potatoes  
Wilted Spinach, Béarnaise Sauce

**House-Made Spinach and Mushroom Ravioli \$40**  
Warm Herb Pesto, Pine Nuts

**Globe Artichoke \$40**  
Tuscan Saffron Root Vegetables, Bibb Lettuce Jus

**Vegetable Ratatouille Gratin \$40**  
Caramelized Feta, Baguette Crostini

**Poached Heirloom Tomato \$40**  
Quinoa-Sunflower Seed Stuffing, Tofu, Fennel-Pear Compote

### Desserts (PRE-SELECTED CHOICE OF ONE)

**Seasonal Cobbler \$17**  
Old Fashioned Oats, Almond Crisp  
Custard Ice Cream

**Strawberry Shortcake \$17**  
Mousse Fromage Blanc, Fresh Strawberries  
Micro Mint

**Lemon Meringue Cheesecake \$17**  
Fresh Raspberries

**Classic Carrot Cake \$17**  
Cream Cheese Frosting  
Pineapple-Rum Raisins

**Southern Pecan Pie \$17**  
Bourbon Ice Cream

**Everything Chocolate \$17**  
Warm Molten Lava Cake, Pot de Crème  
Chocolate Sorbet

**Fresh Berries and Cream \$17**

Minimum of 10 guests | Parties fewer than 10 will be charged for 10

Regular and Decaffeinated Coffee | Assorted Teas | \$8 per cup

For an additional fee, we are pleased to offer a tableside choice of appetizer, entrée and dessert for parties of up to 25 guests

Please contact us for more information on our menu options.

## Refreshment Breaks

### Morning Break \$25

Build-Your-Own Trail Mix  
 Granola Bars  
 Fresh Fruits and Berries  
 Apple Juice  
 Cranberry Juice

### Seasonal Fruit Variation \$27

A Presentation of Chef's Selection of Fresh Seasonal Fruit Consisting of:  
 Whole Fruit, Dried Fruit, Fruit Juice and Seasonal Composed Dish

### Coffee and Cakes \$26

Assorted Pound Cakes  
 House-Made Madeleines  
 Whipped Crème Fraîche  
 Seasonal Berry Compote  
 Regular and Decaffeinated Coffee  
 Selection of Assorted Teas

### Health Break \$27

Freshly Cut Crudités  
 Green Goddess Dressing, Hummus  
 Baba Ganoush  
 Fresh Fruits and Berries  
 Granola Bars

### Afternoon Snack Break \$26

Bags of Small Batch Potato Chips  
 Bags of Popcorn  
 Mixed Nuts and Sicilian Green Olives  
 Granola Bars

### French Country Break \$28

Artisanal Cheeses and Charcuterie  
 Cornichon Pickles  
 Mustard  
 Rustic Breads

### West Wing Break \$22

The Bartlet Mocktail  
 Ginger's Popcorn  
 C.J.'s Goldfish  
*Need to stretch your legs but want to keep the meeting going? Walk & Talk routes around DC are included with the break.*

## A La Carte Break Enhancements

PRICED PER PERSON

### Food

Granola Bars	\$8
Sicilian Green Olives	\$3
Mixed Nuts	\$4
Freshly Popped Popcorn Station	\$18
Bags of Small Batch Potato Chips	\$5
Artisanal Cheeses	\$28
Whole Fruit	\$5
Fresh Fruits and Berries	\$11
Freshly Cut Crudités and Dips	\$18
Chocolate Brownies	\$5
Pecan Brownies	\$6
Madeleines	\$5
Assorted Macarons	\$6
House-Made Cookies	\$5

### Beverages

Coffee, Decaffeinated Coffee or Tea (PRICE PER GALLON)	\$85
Nespresso Coffee (PRICE PER CAPSULE)	\$7
Assorted Honest Tea (PRICE PER BOTTLE)	\$7
Coca-Cola Brand Soft Drinks	\$7
San Pellegrino Sparkling Water (PRICE PER 250 ML BOTTLE)	\$5
Acqua Panna Spring Water (PRICE PER 250 ML BOTTLE)	\$5

# Reception



<b>Cold Canapés</b>	
Bruschetta with Tomato Concasse and Olive	\$6
Green Olive Sphere	\$7
Riviera Liguria Extra Virgin Olive Oil	
Cauliflower Mousse, Summer Truffle Salsa	\$7
Smoked Salmon Medallion	\$7
Crab Salad with Avocado	\$8
Chilled Lobster Spring Rolls	\$9
Tuna Tartare	\$8
Salmon Tartare, Wonton Cannelloni	\$8
Avocado Mousse, Pink Grapefruit	
Shrimp Cocktail	\$9
Duck Prosciutto, Cantaloupe Ball	\$7
Mission Fig	
Miniature Profiteroles with Curry-Scented Chicken	\$7

<b>Reception Displays</b>	
PRICED PER PERSON	
<b>Fresh Cut Crudités</b>	\$18
Assorted, House-Made Dips	
<b>Artisanal Cheeses</b>	\$28
Chef's Selection of Fine Cheeses	
Assorted Accompaniments	
Rustic Breads	
<b>Charcuterie</b>	\$28
Chef's Selection of Charcuterie	
Assorted Pickles, Mustards	
Rustic Breads	
<b>Bison Sliders</b>	\$11
<b>Crab Cake Sliders</b>	\$11

<b>Hot Canapés</b>	
Baby Artichoke, Tuscan Saffron Root Vegetable	\$9
Goat Cheese Gougères	\$6
Tempura Green Beans with Blood Orange "Maltaise"	\$6
Fried Button Mushrooms, Porcini Duxelles Tartar Sauce	\$6
Gougères with Truffle Béchamel	\$7
Truffled Arancini with Crimini Mushrooms	\$8
Miniature Crab Cakes	\$8
Shrimp Tempura with Marie Rose Sauce	\$9
Maryland Crab Rolls with Old Bay Aioli	\$9
Buckwheat Blini with Ossetra Caviar	\$18
Pork Dim Sum, Green Onion, Ginger Sauce	\$8
Miniature Croque Monsieur	\$8
Miniature Beef Rossini Empanadas	\$8
Miniature Prime Beef and Shishito Pepper Brochettes	\$10
Miniature Duck Wontons with Sweet and Sour Sauce	\$8
Lamb Filet Brochette, Vadouvan Curry Red Bell Pepper	\$10

<b>Sweet Canapés</b>	
Vanilla Panna Cotta	\$7
Pineapple Tonka Marmalade, Speculoos Powder	
Mascarpone Cream Puffs	\$6
Sugar Dusted Doughnuts, Chocolate Sauce	\$5
Lemon Meringue Cheesecake	\$6
Chocolate Pot de Crème, Bitter Orange Chocolate Powder	\$7
Butterscotch Pudding, Bourbon Raisins Pear Froth	\$7
Molten Chocolate Lava Cake	\$6
Fresh Raspberries, Vanilla Cream	
Green Apple Pavlova, Frozen Pecan Crispy Meringue	\$5
Seasonal Fruit Tartlet, Lemon Curd	\$6
Chilled Strawberry Gazpacho, Basil Granita	\$6
Yellow Peach Cobbler, Old Fashioned Oats	\$6
Tahitian Vanilla Custard, Caramelized Bananas Rum Raisins	\$7
Classic Carrot Cake, Cream Cheese Frosting	\$6

Minimum order of 12 pieces per item | Prices are per piece



## Dinner: Three Course Prix Fixe

\$127 per person

Includes a choice of two appetizers, two entrées, and two desserts to be ordered onsite by your guests

### **Appetizers (CHOICE OF TWO)**

#### **Signature Roasted Tomato Soup**

Black Olive Crouton, Olive Oil  
Micro Green

#### **Risotto alla Milanese**

Saffron Risotto, Parmesan  
Micro Greens

#### **Salmon Tartare**

Avocado, Crème Fraîche, Crostini

#### **Maryland Jumbo Lump Crab Cakes**

Baby Watercress, Old Bay Aioli

#### **Heirloom Tomato Salad**

Buffalo Mozzarella, Basil

### **Entrées (CHOICE OF TWO)**

#### **Seared Amish Hen Breast**

Broccolini, Spätzle, Chicken Jus

#### **Grilled King Salmon Filet**

Baby Carrots, English Pea Purée  
Cava Sauce

#### **Seared Chesapeake Sea Bass**

Tomato Pine Nut Butter  
Roasted Pearl Onions, Savory Herb Haricots Verts

#### **Martin's Prime Beef Filet**

Potato Gratin, Garden Vegetables  
Red Wine Jus

#### **Seasonal Vegetarian Entrée**

### **Desserts (CHOICE OF TWO)**

#### **Tahitian Vanilla Crème Brûlée**

Rum Raisins and Bananas  
Speculoos Chocolate Bark

#### **Seasonal Cobbler**

Old Fashioned Oats, Almond Crisp  
Vanilla Ice Cream

#### **Lemon Meringue Cheesecake**

Graham Crumb, Lemon Cream Cheese  
Tayberry Sorbet

#### **Everything Chocolate**

Warm Molten Chocolate Cake, Pot de Crème  
Chocolate Sorbet

#### **Fresh Mixed Berries**

### **Dinner Enhancements**

PRICED PER PERSON

Amuse Bouche	\$11
Intermezzo	\$7
Cheese Course	\$18
Mignardise	\$6

Available for parties up to 25 guests

Regular and Decaffeinated Coffee | Assorted Teas | \$8 per cup

## Dinner: Five Course Tasting Menu



### The Jeffersonian Menu

SAMPLE WINTER DISHES

#### Chef's Daily Amuse Bouche Trio

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#### Red & White Endive Salad

Amish Beet Puzzle Piece, Orange Gin Marinade  
Pine Nuts, Maple Syrup, Medjool Dates  
*Lassalle, "Preference," Brut, Champagne NV*

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#### Maine Lobster Tagliatelle

Fall Crop Parisian Vegetables, Lobster Roe Butter Sauce  
*Flowers, Chardonnay, Sonoma Coast, California 2016*

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#### Chesapeake Bay Sea Trout Filet

Lemon Caper Sugo, Herbs, Dill Potato  
*Alphonse Mellot, "La Moussiere," Sancerre, France 2017*

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#### Intermezzo

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#### Seared Venison Rack Chop

Roasted Sunchoke, Baby Kale, Matcha Green Tea  
Winter Truffles, Venison Reduction  
*Chateau L'Eveche, Saint-Emilion Grand Cru, France 2010*

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#### Pre-Dessert

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#### Whipped Pear Cheesecake

Red Currant Sorbet, Ginger Tea Meringue, Kataifi  
*Royal Tokaji Co., 5 Puttonyos, Tokaj, Hungary 2013*

*Tasting Menu \$170 | Tasting Menu and Wine Pairing \$270*

Tasting Menus are available Tuesday through Saturday evenings  
Dishes listed are a sample and are subject to seasonal availability  
Regular and Decaffeinated Coffee | Assorted Teas | \$8 per cup

## Beverages



### WINE SELECTION

#### SPARKLING

Adami, "Col Credas," Prosecco Superiore, Valdobbiadine, Italy 2017 \$65

#### CHAMPAGNE

Voirin-Jumel, Blanc de Blancs, Champagne NV \$110  
J. Lassalle, "Preference," Brut, Champagne NV \$125  
Pol Roger, "Reserve," Brut, Champagne NV \$150

#### WHITE

Primosic, Pinot Grigio, Collio Goriziano, Friuli, Italy 2017 \$65  
Domaine Raffaitin-Planchon, Sauvignon Blanc, Sancerre, France 2017 \$65  
Hartford Court, Chardonnay, Russian River Valley, CA 2016 \$70  
Jean Chartron, "Montmorin," Chardonnay, Rully, Burgundy, France 2016 \$80  
Alphonse Mellot, "La Moussiere," Sauvignon Blanc, Sancerre, France 2017 \$90  
Antinori, "Cervaro," Chardonnay Blend, Umbria, Italy 2015 \$100  
Flowers, Chardonnay, Sonoma Coast, CA 2016 \$125

#### RED

Knuttel Family Vineyards, "Bill's Hidden Track," Pinot Noir, Sonoma Coast, CA 2015 \$65  
Bookwalter, "Readers," Cabernet Sauvignon, Columbia Valley, WA 2014 \$65  
Chateau des Joulles, Bordeaux Superieur, France 2010 \$70  
Justin, Cabernet, Paso Robles, CA 2016 \$75  
Brooks, "The Jefferson Cuvée," Pinot Noir, Willamette Valley, OR 2016 \$76  
Chateau Simian, Rhone Blend, Chateauneuf-du-Pape, France 2013 \$80  
Burgess Cellars, Cabernet Sauvignon, Napa Valley, CA 2011 \$90  
Sleight of Hand, "The Conjuror," Cabernet Franc, Columbia Valley, WA 2016 \$90  
Paul Hobbs, "Crossbarn," Cabernet Sauvignon, Sonoma Coast, CA 2015 \$120  
Flowers, Pinot Noir, Sonoma Coast, CA 2016 \$130  
Domaine Chapelle, "Morgeot," Chassagne-Montrachet 1er Cru, Burgundy, France 2015 \$140

### DELUXE BAR

Grey Goose Vodka, Tanqueray Gin  
Milagro Silver Tequila, Bacardi 8 Rum  
Johnny Walker Black Label Whisky  
Bulleit Bourbon, Bulleit Rye, Stirrings Triple Sec  
Dolin Dry and Sweet Vermouth

**Mixed Drinks** \$15 each

**Assorted Domestic & Imported Beers** \$9 each

**Cocktails** \$17 each

**Coca~Cola Brand Soft Drinks** \$7 each

**Evian Bottled Water** \$9 per 750 ML

**San Pellegrino Sparkling Water** \$9 per 750 ML

**Hourly Package with Sommelier's Choice of Wine**  
\$35 PER PERSON

\$150 Fee for Beverage Attendant will be applied to all events with a Deluxe Bar or Deluxe Bar Hourly Package

Specific beverages listed are subject to availability

For information on non-alcoholic options, please contact your Catering Manager

# Terms and Conditions



**Thank you for selecting The Jefferson, Washington, DC for your event. This information is intended to assist you in planning a successful event. Please review the following Private Dining Policies.**

## **Alcoholic Beverage Service**

No alcohol service shall be provided to guests who are not of legal drinking age. The Hotel reserves the right to request a valid, government-issued photo ID displaying guest's name, date of birth and signature of any persons requesting alcoholic beverages. The Hotel may discontinue alcoholic beverage service to anyone that may appear visibly intoxicated at the discretion of the Hotel. Alcohol may not be removed from the premises or transported in any public areas.

## **Attendance Guarantees**

Event attendance must be confirmed three (3) business days prior to the group function. All food is ordered for freshness, and appropriate notice is required to ensure that we have a large enough quantity to serve your group. This number will be considered a guarantee and is not subject to reduction. The group will be charged for the guaranteed number or the actual meal count, whichever is greater. If no guarantee is received three (3) business days prior to the event, the Hotel will prepare and charge for the number of persons agreed to in the Catering Agreement.

## **Audio/Visual**

The Hotel provides complimentary use of a smart television and wireless internet for all catering functions. Should you require additional services, please contact your Catering Manager.

## **Dietary Restrictions**

The Hotel will make every effort to accommodate vegetarians and guests with other dietary requirements. For assistance with menu selections please consult your Catering Manager.

## **Event Start Time**

Due to boutique size of the Hotel and kitchen, the Hotel must be notified a minimum of one (1) hour prior to the start time of the meal function if the start time changes by thirty (30) minutes or more as listed on the Banquet Event Order. Changes in event start time are subject to availability and must be confirmed by your Catering Manager. For a buffet, any delay in the start time by thirty (30) minutes or more which requires the Hotel to refresh the buffet, will be subject to a 25% surcharge.

## **Menus**

Menu cards will be printed by the Hotel at no additional charge.

## **Menu Selections**

To ensure the availability of menu items, please provide your food and wine selections to the Hotel seven (7) business days prior to the scheduled event.

## **Menu Tasting**

Pricing for menu tastings is a la carte and menu items are subject to availability. The charge will be applied to the group's Food and Beverage Minimum.

## **Outside Catering**

No outside food and/or beverage will be permitted on property for any catering functions with the exception of specialty and wedding cakes. A cake service fee of \$8.00 per person will be charged for all specialty and wedding cakes.

## **Parking**

Valet Parking is available for all events and groups have the option of posting this charge to the Master Account.



## Terms and Conditions



### Package and Box Deliveries

If a Group wishes to ship materials to the Hotel, each item must be clearly marked with the on-site contact name, Group name and arrival date. All packages sent to the Hotel are subject to a \$10.00 round trip delivery charge per package. Over-sized packages will be subject to a \$15.00 round trip delivery charge per package at the Hotel's discretion.

### Place Cards

Place Cards can be printed by the Hotel at a charge of \$3.00 each. Names for place cards must be presented to the Hotel a minimum of three (3) business days prior to the event.

### Post-Event Food and Beverage

Any food and beverage not consumed during the function may not be removed from the premises with the exception of specialty cakes and boxed lunches.

### Printing Services

The Hotel is happy to assist with printing of 8.5x11" materials for your event. The first 50 pages are complimentary; additional pages will be billed to your master account at \$0.10 per page.

### Room Set Up

Should a room set up change be required the day of the event different than the signed Banquet Event Order, a labor charge of \$150.00 per room will be assessed.

### Service and Labor

**Furniture Removal:** Due to the cost of additional labor required and the delicate nature of our furniture, a fee will be assessed in addition to the room rental charges should the group require the removal of furniture. Please contact your Catering Manager for pricing.

**Cake Service Fee:** \$8 per person

### Attendant Fees:

Beverage Attendant: \$150 per attendant

Coat Check Attendant: \$150 per attendant\*

\*A Coat Check Attendant is required for parties larger than 20 guests for all events held from October 1st through April 30th.

### Service and Tax

Unless otherwise noted, prices are quoted per person and are exclusive of 21% taxable service charge and 10% Washington, DC Sales Tax. The group Food and Beverage minimum is established as a pre-service and pre-tax total. Service Charge is taxable at 10%.

### Signage

In order to maintain the residential feel of the Hotel, the Hotel does not display and will not allow for the display of any group signage in public places.

### Tableside Choice

For an additional fee, we are pleased to offer a tableside choice of appetizer, entrée and dessert. We regret that we are unable to offer this service to parties larger than 25 guests as it will impact the efficiency of service, quality of food and overall dining experience. Please contact your Catering Manager for pricing information.

**Prices valid through August 31, 2019**