



THE JEFFERSON
WASHINGTON DC

Private Dining
Menu

Toast to the finer things
in life.



Dinner: Three Course Prix Fixe

\$127 per person

Includes Chef's Daily Amuse Bouche Trio and a choice of two appetizers, two entrees, 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

Mixed Baby Beet Salad

Mâche, Gooseberries, Dried Cherry Vinaigrette

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)

Exotic Chocolate Tart

Guanaja 70% Chocolate, Passion Fruit Crèmeux
Toasted Coconut, Pineapple Lime Gel
Mango Saffron Pistil Sorbet

Morello Cherry Crème Brûlée

Açai Cranberry Espuma
Morello Cherry Compote, Lemon Curd
Yuzu Ice Cream

Sweet Orange and Yellow Peach Chaud-Froid

Tahitian Vanilla Cream, Caramelized Peach
Orange Zest, Marzipan Ice Cream

Fresh Mixed Berries

Available for parties up to 25 guests

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



Dinner: Fall Four Course Prix Fixe

\$149 per person

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

Appetizers

Fairytale Pumpkin Soup

Confit of Pumpkin, Roasted Pumpkin Seeds
Pumpkin Seed Oil, Venison Bresaola

Smoked Salmon Carpaccio

Red Onion Jam, Salt Capers
Micro Herbs, Bagel Chip

Entrées

Roasted Half Duck

Apple-Red Cabbage, Yukon Gold Potato Dumpling
Cider-Duck Jus

Madai Sea Bream Filet

Truffled Cauliflower Puree, Crispy Sunchoke
Granny Smith Apple, Toasted Rice Vinegar Gastrique

Salads

Baby Beet Salad

Preserved Black Walnuts
Watercress Citrus-Espelette Emulsion

Fields Green Salad

Port Wine Poached Pear
Sottocenere Truffled Goat Cheese
Caramelized Walnuts, Verjus Vinaigrette

Desserts

Speculoos Triangle Cake

Fall Spiced Poached Pear, Berry Jelly
Tahitian Vanilla Ice Cream

Tart Carabica

Hazelnut Chocolate Sablé, Caramelia Crèmeux
Ethiopian Arabica Coffee Mousse, Cara Crakine

Available for parties up to 25 guests

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



The Jeffersonian Menu

Allow our Michelin-starred culinary team, led by our Executive Chef Ralf Schlegel, to create a seasonally inspired menu for your special occasion. Our Jeffersonian menu features locally sourced ingredients and includes five courses plus an amuse bouche and intermezzo.

If you are interested in learning more about this offering, please contact your Catering Manager for a proposal.

Dinner: Design Your Own Menu



Appetizers (PRE-SELECTED CHOICE OF ONE)

- Signature Roasted Tomato Soup \$18**
Black Olive Crouton, Olive Oil
Micro Green
- Baby Arugula Salad \$19**
Grana Padano
Red Onion-Raspberry Vinegar Jam
- Risotto alla Milanese \$25**
Saffron Risotto, Parmesan, Micro Greens
- Mushroom Tart \$23**
Potato Crust, Caraway, Thyme, Prosciutto
- Maryland Crab Bisque \$21**
Crispy Crab Rolls, Micro Shiso
- Salmon Tartare \$24**
Avocado, Crème Fraîche, Crostini
- Maryland Jumbo Lump Crab Cakes \$28**
Baby Watercress, Old Bay Aioli
- Poached New England Lobster Salad \$34**
Poached New England Lobster, Sea Buckthorn
Sour Cream, Basil, Tomato Concasse
- Beef Brasato Ravioli Provençal \$26**
Porcini Mushrooms, Mirepoix, Parmesan

DINNER ENHANCEMENTS

PRICED PER PERSON

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

Entrées (PRE-SELECTED CHOICE OF ONE)

- Seared Amish Hen Breast \$53**
Broccolini, Spätzle, Chicken Jus
- Roasted Half Duck \$55**
Purple Sweet Potato Confit, Orange Endive
Red Wine Duck Gastrique
- Seared Chesapeake Sea Bass \$53**
Tomato Pine Nut Butter
Roasted Pearl Onions, Savory Herb Haricots Verts
- Pan Seared Maryland Flounder Filet \$53**
Thyme Roasted Zucchini, Potato Batons
Niçoise Olive Butter
- Grilled King Salmon Filet \$55**
Baby Carrots, English Pea Purée
Cava Sauce
- Dover Sole Filet \$68**
Squash Gnocchi, Squash Purée
Nasturtium, Roasted Garlic Sauce
- Herb-Crusted Saddle of Lamb \$56**
Yellow Ratatouille, Potato Gratin
Lamb Reduction
- Bison Strip Steak \$56**
Buffalo Cheese Polenta Cake, Green Asparagus
Roasted Trumpet Mushroom, Barbecue Jus
- Martin's Prime Beef Filet \$71**
Potato Gratin, Garden Vegetables, Red Wine Jus
- Harissa Spiced Roasted Eggplant \$53**
Alphonso Mango, Sunflower Seed Cream
Feta Cheese
- House-Made Artichoke Ravioli \$53**
Dried Tomato Jus, Sunchoke Chips
- Cauliflower 'Steak' \$53**
Swiss Chard, Tomato Pepper Ragout

Desserts (PRE-SELECTED CHOICE OF ONE)

- Caramelized White Chocolate Panna Cotta \$21**
Mango Saffron Chutney
Passion Fruit Sorbet
- Tout Chocolat \$22**
Chocolate Lava Cake, Pot de Crème
Cocoa Nib Ice Cream
- Bourbon Butterscotch Pudding \$22**
Cinnamon-Pecan Financier, Bourbon Raisins
Tahitian Vanilla Ice Cream
- Morello Cherry Cobbler \$23**
Oatmeal, Cranberries
Sicilian Pistachio Ice Cream
- Original Cheesecake \$23**
Fresh Berries, Micro Greens
Raspberry Sorbet
- Sicilian Pistachio Crème Brûlée \$23**
Fresh Raspberries, Pistachio Cranberry Financier
Raspberry Sorbet
- Piña Colada \$24**
Speculoos Mascarpone Puff
Golden Pineapple Compote, Piña Colada Gel
- Greek Yogurt Ginger Blanc Mange \$25**
Pan de Gênes, Crystallized Ginger
Sweet Orange Segments, Greek Yogurt Sorbet

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

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

Please contact your Catering Manager for pricing information

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.

Terms and Conditions



Parking

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

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.

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.