



SPRING/SUMMER

PRIVATE DINING
DINNER MENU

[THE FRANKLIN]

APPETIZER

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

HARVEST OF RAW, PICKLED + MARINATED FARM VEGETABLES

crisp greens, cucumber + yogurt dressing

ROMAINE SALAD

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

LOBSTER BISQUE

vegetarian scrapple, pepper jelly + louis mousse (+4 per guest)

MAIN COURSE

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

ROASTED SALMON

white + green asparagus, spring onions + red wine reduction

GRILLED CHICKEN BREAST + LEG CUTLET

broccolini, baby leeks + potatoes

PETITE BUTCHER'S TENDERLOIN OF BEEF

steak fries, fresh spinach, wild mushrooms, black garlic + béarnaise

DESSERT

pre-select one item.

LEMON TART

ginger, coconut + citrus

WARM VANILLA CAKE

chocolate terrine + caramel sauce

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



SPRING/SUMMER

[THE WASHINGTON]

FOR THE TABLE

TRUFFLE FLATBREAD arugula + parmesan

APPETIZER

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

HARVEST OF RAW, PICKLED + MARINATED FARM VEGETABLES crisp greens, cucumber + yogurt dressing

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

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

CARROT + FENNEL GAZPACHO fried green tomato + ramp rémoulade

LOBSTER BISQUE vegetarian scrapple, pepper jelly + louis mousse (+4 per guest)

MAIN COURSE

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

ROASTED SALMON

white + green asparagus, spring onions + red wine reduction

HALIBUT

(based on availability) fromage blanc gnocchi, peas, pea tendrils

GRILLED CHICKEN BREAST + LEG CUTLET

broccolini, baby leeks + potatoes

8-OUNCE FILET MIGNON

steak fries, fresh spinach, wild mushrooms, black garlic + béarnaise

5-OUNCE FILET MIGNON + BRAISED SHORT RIB

steak fries, fresh spinach, wild mushrooms, black garlic + béarnaise

DUO OF FILET MIGNON + HALIBUT

(for entire party) +8

DESSERT

pre-select one item.

LEMON TART ginger, coconut + citrus

WARM VANILLA CAKE chocolate terrine + caramel sauce

MILK CHOCOLATE CRÉMEUX spiced chocolate cake + apricot sorbet

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



SPRING/SUMMER

PRIVATE DINING
DINNER MENU

[THE RITTENHOUSE]

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

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

CARROT + FENNEL GAZPACHO fried green tomato + ramp rémoulade

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

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

HARVEST OF RAW, PICKLED + MARINATED FARM VEGETABLES crisp greens, cucumber + yogurt dressing

LOBSTER BISQUE vegetarian scrapple, pepper jelly + louis mousse (+4 per guest)

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

ROASTED SALMON

white + green asparagus, spring onions + red wine reduction

HALIBUT

(based on availability) fromage blanc gnocchi, peas, pea tendrils

GRILLED CHICKEN BREAST + LEG CUTLET

broccolini, baby leeks + potatoes

8-OUNCE FILET MIGNON

steak fries, fresh spinach, wild mushrooms, black garlic + béarnaise

5-OUNCE FILET MIGNON + BRAISED SHORT RIB

steak fries, fresh spinach, wild mushrooms, black garlic + béarnaise

DUO OF FILET MIGNON + HALIBUT

(for entire party) +8

DESSERT *pre-select one item.*

LEMON TART ginger, coconut + citrus

WARM VANILLA CAKE chocolate terrine + caramel sauce

MILK CHOCOLATE CRÉMEUX spiced chocolate cake + apricot sorbet

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

MENUS + PRICING ARE SUBJECT TO CHANGE.



SPRING/SUMMER

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 (+50 per order)
serves 6-8 guests

CHILLED OYSTERS BY THE DOZEN cucumber, brioche chip + champagne mousse (+45 per order)

FAMILY-STYLE SIDES

MAC + CHEESE \$4pp

LOBSTER MAC + CHEESE \$8pp

POTATO SKINS \$4pp

ROASTED POTATOES, SPINACH + WILD MUSHROOMS \$4pp

BROCCOLINI, LEEKS + LEEK + PEPPER VINAIGRETTE \$4pp

PRE-DESSERT

ARTISANAL CHEESE COURSE \$7pp

MAIN COURSE ALTERNATIVE:
SIMPLY PREPARED

please select one starch + one vegetable:

STEAK FRIES

CRUSHED POTATOES

ROASTED POTATOES + ONIONS

POTATO PANCAKE

SAUTÉED BROCCOLINI + LONG HOT PEPPERS

OLIVE OIL-ROASTED ASPARAGUS

MIXED PEAS + SPINACH

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



PRIVATE DINING
BEVERAGES

SPRING/SUMMER

[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/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/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