PRIVATE HOLIDAY EVENTS

The city is sparkling. Our lights are dimmed.

This season make holiday memories

at the Hotel Washington

with a modern luxury setting and

DC skyline backdrop!

HOTEL WASHINGTON



Holiday Plated

THE OPENING ACT

LOBSTER BISQUE

lobster, lemon crème fraîche

BUTTERNUT SQUASH SOUP (V)

pumpkin seed oil, cinnamon toasted pepitas, whipped goat cheese

BABY RED ROMAINE

bloomed cherries, smoky blue cheese, hazelnuts, apple, roasted pear dressing

SPINACH & BEETS SALAD

feta, white grapes, circus frisée, belgian endives, crispy quinoa, honey balsamic vinaigrette

THE MAIN SHOW

FILET MIGNON

caramelized brussels sprouts, chestnut soubise, red wine truffle jus

122

BEEF SHORT RIB OSSO BUCCO

saffron risotto, roasted carrots, gremolata

120

POTATO CRUSTED NORWEGIAN SALMON

beluga lentil ragout, charred romanesco, choron sauce **105**

CHRISTMAS CHICKEN

squash and chestnut stuffing, haricot verts, mushroom marsala wine sauce **100**

THE AFTER PARTY

POACHED LADY APPLE

vanilla yogurt, preserved walnut, hibiscus syrup

RED VELVET PUMPKIN CHEESECAKE

cinnamon whipped cream

HOLIDAY CHERRY PUDDING

cherries, cardamom eggnog crème anglaise



Holiday Plated (Vegan)

THE MAIN SHOW

ROASTED JEWELED ROMANESCO WEDGE

chestnut and pistachio romesco, yam puree, port wine poached pearl onions, baby squash

BAKED ZEN SKILLET PIE

impossible meat, corn sauce, smoked shallot gold potato purée, garlic spinach and asparagus

STUFFED WINTER SQUASH

stuffing: pumpkin seeds, barley, cherries, quinoa, peppers, cashews charred spicy brussels sprouts slaw, cashew cream sauce



Holiday Buffet \$120

BUTTERNUT SQUASH SOUP (V)

GRILLED LEMON ASPARAGUS WITH FETA

MESCLUN GREENS

heirloom cherry tomato, rainbow carrots, radish, garlic croutons, champagne vinaigrette

ASSORTED ARTISANAL DINNER ROLLS

GRILLED PETIT BISTRO FILET

porcini chestnut cream, wild mushrooms

SEARED ATLANTIC SALMON

maple thyme glaze

CITRUS RUBBED TURKEY

giblet gravy, orange and cranberry marmalade

THE MEAN GREEN BEAN AMANDINE

brown butter cream, almond, crispy shallots, crispy bacon, scallions

WILD RICE A L'ORANGE

farro, butternut squash

BAKED PESTO MAC AND CHEESE

herbed crumbs, brie cheese

ASSORTED MINI DESSERTS

gingerbread cheesecake, pecan tarts, chocolate truffles



Holiday Reception

STOCKING STUFFER

CHICKEN MEATBALLS

truffle brie sauce

9 per piece

MINI BEEF WELLINGTONS
10 per piece

SHRIMP COCKTAIL

spicy cocktail sauce

12 per piece

PROSCIUTTO WRAPPED MANCHEGO

fig jam

9 per piece

SMOKED SALMON MOUSSE

sturgeon caviar, crispy capers

13 per piece

STUFFING POPPERS

turkey, sage cornbread stuffing, lingonberry jam

9 per piece

CELEBRATION STATION

*attendant required

GOBBLES AND GIBLET

farm raised roasted turkey, orange ginger cranberry marmalade, giblet gravy, honey butter biscuits, charred brussels sprouts

22

THAT'S NOT ALL FOLKS

bourbon maple glazed ham, cherry pineapple sauce, cranberry pepper relish, honey butter biscuits, grilled asparagus

25

ROSEMARY GARLIC N.Y. STRIP

horseradish crème, porcini demi-glace, honey butter biscuits, orange ginger baby carrots **32**

TIS THE SEASON TO BRULEE

almond milk (DF) and classic crème brulee to order choice of: madeleine cookie, mixed berries, or espresso whipped cream additional toppings: pistachios, pecans, lingonberry jam, gingerbread speculaas, toasted coconut



Okay, Just One...

DESSERT

WONDERLAND

macarons, peppermint rice krispie treats, ginger bread cookies, north pole cupcakes, truffles

25

EENIE MEENIE MINEY MOE

red velvet cheesecake,
pumpkin meringue tart,
espresso chocolate eclairs,
salted dark chocolate tarts,
blackberry sable,
fruit tarts

35

BARK THE HERALD ANGELS SING

spiced cider and
warm vanilla milk cherry and dark chocolate bark,
salted pecans and milk chocolate bark,
almond coconut and white chocolate bark

13

