

PLATED DINNER

*Entree Prices are Based Upon a 3 Course Meal
For an Additional Course Please Add \$15 per Person
Service includes Freshly Brewed Royal Cup Coffee and Fairmont Tea Selection*

FIRST COURSE

SOUPS

Cream of Asparagus | Toasted Blue Cheese Crostini
Curried Cauliflower | Port Soaked Golden Raisins, Curried Cauliflower, Fried Carrot Strings
Cream of Foraged Mushrooms | Brioche Croutons, Hedgehog Mushrooms, Fresh Thyme, Truffle Oil
Classic Atlantic Lobster Bisque
Carolina She Crab | Goat Cheese Biscuit

SALADS

150 Mile Radius | Campari Tomatoes, Candied Pecans, Virginia Apple Vinaigrette
Chopped Kale | Poached Pears, Orange Segments, Dried Cherries, Almonds,
Tangerine Honey Vinaigrette
Baby Spinach | Roasted Heirloom Tomatoes, Bacon Lardons, Warm Blue Cheese Custard Timbale,
Crispy Fried Onions, Bacon Vinaigrette
Roasted Beet | Goat Cheese Mousse, Pistachio Pesto, and Orange Segments
Caesar | Parmesan Basket, Brioche Croutons, Pecorino Cheese
Heirloom Tomato & Smoked Mozzarella Cheese | Balsamic & Sea Salt Reduction
Poached Pear & Arugula | Cambozola Cheese Shard, Red Watercress, Lemon Thyme Dressing
Colonnade Salad | Oven Roasted Asparagus, Pickled Green Beans, Grilled Artichoke Flower, Baked Brie,
Raspberry Vinaigrette

COLD APPETIZERS

Roasted Corn & Avocado Timbale | Roasted Red Pepper, Blue Corn Tortilla, Parsley Aioli
Celery Root & Apple Tian | Candied Walnuts, Crisp Apple Chip, Waldorf Aioli, Courtyard Herb Oil
Beef Carpaccio | Mustard Sauce, Shaved Aged Cabot Cheddar, Extra Virgin Olive Oil
Fire Grilled Mediterranean Vegetable Tower | Baby Basil Oil, Organic Mache, Tomato Jam,
Eggplant Caviar
Maryland Jumbo Lump Crab Salad | Vine Ripened Tomatoes, Organic Quail Egg, Focaccia Toast
Sesame Tuna | Avocado Silk, Soy Wasabi Vinaigrette, Pickled Green Beans

HOT APPETIZERS

Diver Scallops | Potato Hash, Trio of Carrot Ginger, Cauliflower & Pea Silk,
Orange & Grapefruit Supremes
Sweet Carolina Rock Shrimp & Grits | Smoked Tomato Broth
Handmade Tagliatelle | Spring Asparagus, Leeks, Shelling Peas, Proscuitto, Truffle Essence
Hudson Valley Duck & Orange Fig Strudel | Arugula, Lemon Vinaigrette
Braised Beef Short Rib | Semolina Gnocchi Cake, Horseradish Cream

INTERMEZZOS *(Additional \$9 per Guest)*

Cucumber Mint Ice Pop
Cranberry Campari Granité, Frozen Ice Shot
Miniature Bloody Mary Sorbet Martini
Fresh Seasonal Juice Shooter, Herb Foam

*A Service Charge of \$75.00 will be Applied to All Meal Functions with Fewer than 15 Guests.
All items are priced per person unless otherwise specified. All prices are in U.S. dollars and subject to change.
All food and beverage prices are subject to a taxable 24% service charge and 10% D.C. sales tax.
Consuming raw or undercooked meats may increase risk of food borne illness.
Fairmont is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives.*

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SECOND COURSE

ENTRÉES

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| Roasted Vegetable Terrine Portobello Mushroom, Farmer Lee's Zucchini and Yellow Squash, Oven Roasted Local Tomatoes, Fresh Basil Tomato Sauce | \$88 |
| House Made Linguini Asparagus, Teardrop Tomatoes, Mushroom Medley, Goat Cheese Crostini | \$88 |
| Prosciutto Wrapped Free Range Chicken Roulade Sun Dried Tomato, White Bean Cassoulet, Garden Vegetables, Caramelized Shallots, Demi Glace | \$93 |
| Lemon & Parsley Dusted Free Range Chicken Breast Asparagus & Mushroom Vol au Vent, Fire Roasted Petite Vegetables | \$90 |
| Sustainable Salmon Fillet Braised Purple Cabbage, Carrot, Teardrop Tomatoes, Pattypan Squash, Herb-Infused Fingerling Potatoes | \$95 |
| Seared Black Bass Lemon Parsley Rice, Almonds, Roasted Tomatoes & Sunflower Seeds, Candied Ginger, Apple Beurre Blanc | \$99 |
| Crispy Red Snapper Stir Fried Ginger Vegetables, Honey Soy Glaze | \$99 |
| Tiramisù Halibut Espresso Glaze, Orange Crème Fraîche, Frangelico Rice, Edamame, Orange Mist Tea Sauce | \$97 |
| Poached Aquaculture Salmon Fillet Chive Risotto, Crawfish Butter, Sweet Pea, Zucchini | \$95 |
| Juniper Signature Crab Cake Heirloom Hominy, Succotash, Spicy Rémolade | \$103 |
| Seared Sea Scallops Cauliflower & Parsnip Silk, Braised Fennel, Baby Carrot, Roasted Alien Cauliflower | \$97 |
| Butter Poached Maine Lobster Pearl Pasta, English Peas, Truffle Carrot Butter | \$105 |
| Herb Crusted New Zealand Rack of Lamb Tomato Mint Chutney Stuffed Apple, Grilled Asparagus | \$115 |
| Smoked American Strip Loin Garlic Roasted Fingerling Potatoes, Candied Brussels Sprouts, Chocolate Demi Glace | \$105 |
| Slow Roasted Pork Tenderloin Virginia Apple Butter, Succotash, Cumin Carrots | \$98 |
| Mustard Crusted Beef Tenderloin Pureed Potato, Cumin Carrots, Veal Jus | \$107 |
| Braised Beef Short Ribs Parmesan Polenta, Red Wine Veal Broth, Radish Salad, Baby Beets | \$103 |

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DUET ENTRÉES

\$121

Includes 1 Fish, 1 Meat and 2 Sides

FROM THE OCEAN

Choose 1 of the Following:

Juniper Signature Crab Cake *(Add \$9 per Guest)*
Fennel Poached Atlantic Salmon
Pan Seared Jumbo Prawns
Seared Carolina Snapper
Pan Roasted Black Bass
Butter Poached Maine Lobster *(Add \$9 per Guest)*
Shrimp Wrapped Scallop *(Add \$7 per Guest)*

FROM THE RANGE

Choose 1 of the Following:

Seared American Beef Tenderloin
Braised Beef Short Rib
Duxelle Crusted American Veal
Herb Crusted Rack of Lamb
Parmesan Crusted Beef Tenderloin

SIDES

Choose 2 of the Following:

Chili Spiked Basmati Rice
Pommes Frites
Grapefruit Glazed Asparagus
Sweet Potato Hash
Haricot Verts Amandine
White Bean Cassoulet
Roasted Red Pepper Polenta

Grilled Broccolini
Jalapeno & Goat Cheese Corn Grits
Locally Foraged Mushrooms & Barley Risotto
Maple Glazed Brussels Sprouts
Whipped Yukon Gold Potatoes
Honey Orange Cumin Carrots
Chef's Seasonal Vegetable

THIRD COURSE

DESSERTS

Lemon Mousse | Cranberry & Mango Compote, Toasted Meringue
Rooftop Honey Tres Leches | Bee Pollen Meringue, Dulce de Leche, Honey Tuile
Passion Fruit Honey Sorbet | Toasted Meringue, Cilantro Oil, Strawberry Essence
Caramelized Apple & Cream Cheese Mousse | Almond Streusel, Salted Caramel Ice Cream
Bananas Foster Napoleon | Banana Parfait, Vanilla Ice Cream, Caramel Jus
Iced Marjolaine | Hazelnut Daquoise, Dark Chocolate Ganache, Raspberry Parfait
Textures of Chocolate | Mandarin Sauce, Caramel Ice Cream
Coconut & Lime Napoleon | Oven Roasted Pineapple, Lime Foam
Dulce de Leche Crème Brûlée | Chocolate Shortbread, Mixed Berries

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