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### Plated Dinner Menu

The price per person for a three-course dinner is listed by the entree. For menus with multiple entrée selections, the price per person is determined by the higher entrée price. French roast coffee & organic tea service is included with the menu. Vegetarian, food allergies & dietary restrictions are certainly accommodated.

- For groups up to 30, the menu features a choice of one appetizer, two entrées & one dessert.
- For groups above 30, the menu features one appetizer, one entrée & one dessert for your guests or the host can provide exact quantities from the two entrée selections 48 hours prior to the event.

#### Appetizers (Select 1)

smoked salmon carpaccio *scottish salmon with capers, red onion, chopped egg, dill & pumpernickel croutons*  
caesar salad *crisp romaine hearts, creamy garlic parmesan dressing & baguette croutons*  
goat cheese tart *rich chèvre egg in a crisp pastry shell with piquillo pepper coulis*  
petite jumbo lump crab cakes *with fennel apple salad & pommery mustard sauce* (add \$5.95 per person)  
endive salad *with watercress, apples, walnuts, blue cheese & walnut oil vinaigrette*  
salad panachée *seasonal greens with shallots, chives & champagne vinaigrette*  
lobster bisque *with brandy, crème fraîche & tarragon* (add \$5.95 per person)

#### Entrées (Select 1-2)

filet mignon *beef tenderloin with caramelized shallot, potato gratin, spinach & red wine bordelaise* \$80.50 per person  
atlantic salmon *with braised beluga lentils, vegetable mirepoix, celeri root purée & red wine bordelaise* \$72.50 per person  
organic chicken breast *with roasted lemon, potato gratin, spinach & citrus herb butter* \$68.50 per person  
tagliatelle pasta *with mushroom "bolognese", smoked mozzarella, pecorino & fresh basil* \$68.50 per person  
halibut filet *with pearl couscous, artichoke hearts, tomato confit, niçoise olives & basil butter* \$80.50 per person  
rack of lamb provençale *with dijon mustard herb crust, potato gratin, spinach & rosemary lamb jus* \$89.50 per person  
berkshire pork tenderloin *with caramelized apples, potato gratin, spinach, sage & apple brandy jus* \$70.50 per person  
surf & turf *filet mignon with caramelized shallot & red wine bordelaise*  
*jumbo lump crab cake with mustard beurre blanc, potato gratin & spinach* 85.50 per person

#### Dessert (Select 1)

petit four plate *daily selection of confections, cookies & chocolate plated for the table*  
white chocolate & strawberry bavarian *with vanilla bean shortbread, strawberry coulis & chantilly cream*  
crème brûlée *sugar crusted vanilla bean custard with grand marnier madeleine*  
bistro apple tart *crisp apple tart with crème fraîche & calvados sauce*  
chocolate mousse *semi-sweet chocolate mousse on a dark chocolate sponge with fresh berries & berry coulis*  
citron tart lemon verbena *baked custard in crisp pastry with raspberries & raspberry coulis*  
fresh seasonal berries *mixed seasonal berries with crème fraîche* (add \$3.95 per person)

#### Sides for the Table \$8.50 each

|                                 |  |
|---------------------------------|--|
| wild mushroom sauté bordelaise  | market asparagus                             |
| gratin of macaroni with gruyère | beluga lentil ragout with vegetable mirepoix |
| haricots verts with hazelnuts   | creamed spinach                              |

A \$100.00 service charge will be applied if guarantee is below 20 guests. Guarantees must be provided by 5 pm three business days prior to the event. All prices are subject to 10% D.C. sales tax & 20% service fee. Prices are subject to change without notice.