WASHINGTON D.C.
STARRED JOURNEY
Tasteful Experience

FIVE-COURSE CLASSIC EXPERIENCE

REFINED PLATED PRIVATE DINING

A graceful progression of premium ingredients and timeless classics.

COURSE I

Osetra Caviar Amuse-Bouche

Potato blini, crème fraîche, chive, and lemon zest.

OPTIONAL WINE PAIRING | Ruinart Blanc de Blancs Champagne - Champagne, France

COURSE II

Burrata & Heirloom Tomato

Creamy burrata, heirloom tomatoes, basil oil, aged balsamic, and micro basil.

OPTIONAL WINE PAIRING | Henri Bourgeois Sancerre ES-56 - Loire Valley, France

COURSE III

Lobster Bisque

Silky lobster bisque finished with Cognac, crème fraîche, and a butter-poached lobster medallion.

OPTIONAL WINE PAIRING | Louis Jadot Pouilly-Fuissé - Burgundy, France

COURSE IV

Herb-Crusted Filet Mignon

Beef tenderloin with red wine demi-glace, truffle potato purée, asparagus, and glazed baby carrots.

OPTIONAL WINE PAIRING | Château Lynch-Bages Pauillac - Bordeaux, France

COURSE V

Dark Chocolate Crémeux

Dark chocolate ganache, raspberry coulis, hazelnut praline, and vanilla bean Chantilly.

OPTIONAL WINE PAIRING | Taylor Fladgate 20-Year-Old Tawny Port - Douro, Portugal

Would you like a custom menu and proposal? REQUEST A PROPOSAL

Carefully paced, chef-led fine dining in your own setting.
Optional wine pairings. Menus and wines are subject to availability and dietary consultation.

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