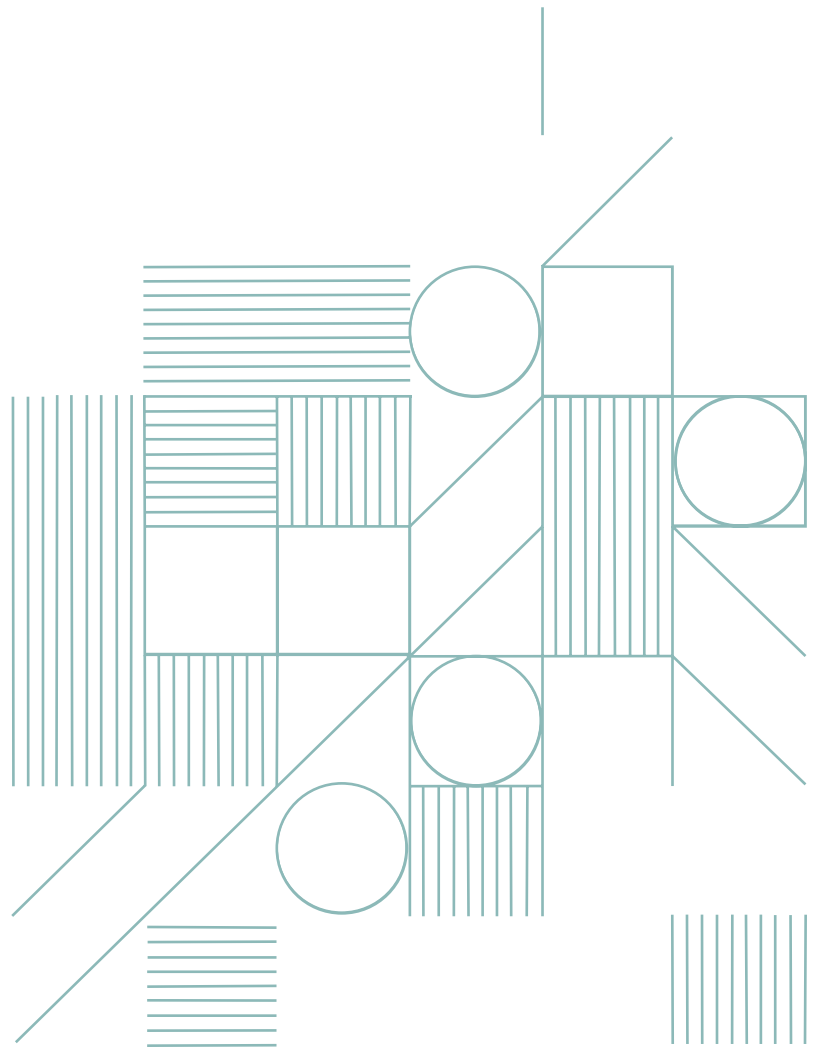


THE *Draftsman*

AUTOGRAPH COLLECTION®
HOTELS

DINNER



A LA CARTE

\$50 per person

Choice of Seasonal Soup or Salad

Choice of Two Entrées

roasted chicken

with fingerling potatoes, oyster mushrooms, baby spinach and natural jus

seasonal Chef's catch

with seasonal accoutrement

vegetable pasta

with seasonal accoutrement

Coca-Cola-braised short ribs

with stone ground grits, Swiss chard and natural jus

ENHANCEMENTS

Choice of Three Passed Hors D'oeuvres

cantaloupe soup, wild mushrooms quiche and tomato pie | **\$2 per piece**

crispy pork rilette, pork cracklin's with pimento cheese, fried green tomato Napoleon | **\$3 per piece**

hoison glazed duck steam buns, smoked salmon blini, pickled shrimp tartine | **\$4 per piece**

Choice of Two Appetizers

\$15 per person

crab cake

with smoked tomato aioli, caper, cornichon and petite salad

seared scallop

with butternut squash, fennel, apple and horseradish honey

duck ragout

with gnocchi, mushroom, parmesan reggiano and orecchiette

charred broccoli

with goat cheese and turnip fondue, toasted pine nuts and sherry vinaigrette hoison glazed duck

(vegan entrées available upon request)

Catering events will include a 22% service fee plus any applicable taxes.



THE MADISON

\$45 per person

Choice of Seasonal Soup or Salad

Choice of Two Entrées

roasted chicken, baked flounder, grilled hanger steak and vegetarian seasonal pasta

Choice of Two Sides

baked macaroni, roasted garlic whipped potatoes, seasonal vegetable and collard greens

Choice of Two Desserts

fudge brownies, assorted cookies, seasonal cobbler, seasonal Danish and lemon curd parfait with fresh berries

THE MONROE

\$60 per person

Choice of Seasonal Soup or Salad

Choice of Two Entrées

grilled New York strip steak, roasted chicken, baked trout and orechiette with andouille and broccoli raab pesto

Choice of Two Sides

potato gratin, roasted baby carrots, seasonal vegetable and seasonal succotash

Choice of Two Desserts

fudge brownies, assorted cookies, seasonal cobbler, seasonal Danish and lemon curd parfait with fresh berries

THE JEFFERSON

\$75 per person

Choice of Seasonal Soup or Salad

Choice of Two Entrées

grilled center cut filet mignon, roasted chicken, braised lamb ragout with Parisian gnocchi and baked king salmon

Choice of Two Sides

charred broccoli raab, seasonal vegetable, Israeli couscous salad and artichoke gratin

Choice of Two Desserts

fudge brownies, assorted cookies, seasonal cobbler, seasonal Danish and lemon curd parfait with fresh berries

(vegan dishes available upon request)

Catering events will include a 22% service fee plus any applicable taxes.

