

PLATED LUNCHEON

*Entrée Prices are Based Upon a 3 Course Meal
For An Additional Course Please Add \$10 per Guest
Service includes Freshly Brewed Royal Cup Coffee and Fairmont Tea Selection*

FIRST COURSE

SOUPS

Sweet Corn & Sunchoke | Smoked Potato, Pulled Chicken
Cream of Asparagus | Warm Mushroom Salad, Truffle Essence
Carolina She Crab | Goat Cheese Biscuit
Organic Roasted Carrot Bisque | Caraway Crisp
Smoked Chicken & Gnocchi | Sea Salt Cracker

SALADS

Chopped Kale | Poached Pears, Orange Segments, Dried Cherries, Almonds,
Tangerine Honey Vinaigrette
Classic Caesar | Brioche Croutons, Grated Asiago Cheese
Baby Spinach | Caramelized Shallots, Roasted Apples & Pears, Apple Cider & Maple Dressing
Regional Field Greens | Rogues Creamery Blue Cheese, Candied Pecans, Cranberries,
White Balsamic Vinaigrette
Vine Ripened Local Tomatoes | Organic Field Greens, Buffalo Mozzarella, Parmesan Crisp, Basil Oil

THIRD COURSE

DESSERTS

Valrhona Chocolate & Caramel Tart | Fleur de Sel, Vanilla Chantilly
Apple Frangipane Tart | Raspberry Coulis, Caramel Sauce
Red Velvet Cake | Lemon Scented Cream Cheese Icing
Sorbet Napoleon | Raspberry, Vanilla Yogurt and Mango Sorbets, Coconut Sponge
Green Tea Crème Brûlée | Lemon Madeleine

PRE-SET DESSERTS

Vanilla & Cinnamon Scented Rice Pudding | Seasonal Fruit Compote
Milk Chocolate & Caramel Pot de Crème | Cocoa Streusel, Vanilla Foam
Virginia Peanut Caramel Bar | Chocolate Ganache, Peanut Butter Mousse
Lemon Trifle | Fresh Berries, Lemon Curd, Chantilly Cream and Golden Butter Cake
Tiramisù | Espresso Soaked Ladyfingers, Mascarpone Mousse

PLATED LUNCHEON

SECOND COURSE

ENTRÉES

Roasted Chicken Cobb Salad Diced Tomatoes, Avocado, Cave Aged Cheddar, Chopped Egg, Pecans, Cucumber, Apple Cider & Maple Dressing	\$57
Seared Yellow Fin Tuna Niçoise Olive Tapenade, Fingerling Potato Salad, Potato Straws, Snap Peas, Haricot Verts, Lemon Thyme Vinaigrette	\$61
Roasted Vegetable Terrine Portobello Mushroom, Farmer Lee's Zucchini and Yellow Squash, Oven Roasted Local Tomatoes, Fresh Basil Tomato Sauce	\$62
Smoked Seasonal Vegetable Crepes Sweet Tomato Cream, Pesto Crème Fraîche	\$61
Grilled Southwest Free Range Chicken Breast Smoked Jalapeño & Tomato Salsa, Mexican Rice Pilaf, Black Garlic Roasted Corn	\$65
Prosciutto & Baby Spinach Organic Chicken Roulade Local Goat Cheese, Snipped Chive Risotto, Rosemary Jus	\$66
Lemon Garlic Roasted Free Range Chicken Whipped Potatoes, Cumin Carrots, Black Pepper Biscuit, Pan Jus	\$63
Pan Seared Chicken Breast Crescent Custard Potatoes, Roasted Leeks, Vichy Carrots, Mushroom Duxelles, Pan Jus	\$64
Olive Oil & Thyme Poached Salmon Fillet Lentil Succotash, Root Vegetable Mirepoix, Frisée with Hazelnut Vinaigrette	\$69
Coffee Dusted Halibut Mascarpone Tapioca, Baby Zucchini, Brown Sugar Beurre Blanc	\$70
Grilled New York Strip Loin Tobacco Onions, Shoestring Potatoes, Sunburst Pattypan, Haricots Verts, Café du Paris Butter, Roasted Garlic & Shallot Jus	\$74
Mustard Crusted Beef Tenderloin Petite Courgettes, Roasted Garlic Potatoes, House Made Steak Sauce	\$79
Brined Pork Chop Whipped Potatoes, Bacon Butter, Cauliflower au Gratin, Roasted Cherry Tomato Jam	\$71

*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.*