

Winter 2018 – subject to change based on availability



\$80 per person

Pricing Exclusive of Tax & Gratuity & Beverage
Choice of two starters, two entrees and two desserts

First Course

Tartine of Maine Diver Scallops
Cauliflower Purée, Aged Sherry & Shallot Sauce
Or
Baby Arugula Salad
Balsamic Shallots, Rocca Cheese and Aged Sherry Vinaigrette
Or
Roasted Acorn Squash Bisque, Pumpkin Essence

Main Course

Alaskan Halibut, Smoked Corn Coulis, Fondue of Spinach, Golden Raisins
Or
Martin's Angus Braised Short Rib
Garlic Potato Purée, Julienne Daikon Radish
Spring Onion, Cilantro, Cabernet Reduction
Or
Roasted Chicken, Gruyère Cheese Potato Cake, Mélange of Vegetables, Lemon Butter

Dessert

Granny Smith Apple Tart
Dulcey Nutmeg Walnuts, Apricot Cognac Gel, Vanilla Ice Cream, Whipped Cream
Or
Milk Chocolate Hazelnut Mousse, Vanilla Bean Crèmeux, Apricot Gelée

Pan Seared Foie Gras may be added as a course for \$22 per person

+\$15 cheese course and petit fours

Epoisses, Pear Compote, Wildflower Honey, Toasted Baguette
Saint Andre, Macerated Blueberries, Almond
Pipe Dreams Goat Cheese, Figs & Pistachio Oil, Brioche

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\$90 per person

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Choice of two starters, two entrees and two desserts

First Course

Butter Poached Maine Lobster Ravioli
English Peas, Lobster Cognac Cream

Or

Mixed Green Salad
Shaved Cucumber, Carrot, Beet, Aged Sherry Vinaigrette

Or

Albacore Tuna
Niçoise Olive, Capers, Caramelized Garlic, Espelette
Extra Virgin Olive Oil

Main Course

Pan Seared Wild Alaskan Salmon
Fondue of Leeks & Pearl Onions, Matelote Sauce
Chive and Tomato Beurre Blanc

Or

Martin's Angus Filet, Potato Gratin
Wild Mushrooms, Roasted Shallot-Cabernet Sauce

Or

Roasted Hudson Valley Duck Breast
Tart of Caramelized Onion & Oranges, Green Peppercorn
Tarragon Duck Gastrique

Dessert

Dulce de Leche Layer Cake
Brunoise Strawberries, Ginger Syrup

Or

Dark Chocolate Mousse Bombe
Coffee Crèmeux, Crème Anglaise, Toffee Chips

Pan Seared Foie Gras may be added as a course for \$22 per person

+\$15 cheese course and petit fours

Epoisses, Pear Compote, Wildflower Honey, Toasted Baguette
Saint Andre, Macerated Blueberries, Almond
Pipe Dreams Goat Cheese, Figs & Pistachio Oil, Brioche

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\$110 per person

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First Course

Butter Poached Maine Lobster
Lobster Pappardelle, Seasonal Vegetables, Lobster Cognac Essence
Or
Baby Arugula Salad with Caramelized Shallots
Rocca Cheese, Aged Sherry Vinaigrette
Or
Crab Cake
Dijon Crème Fraîche, Lemon Supremes & Micro Greens

Main Course

Fillet of European Turbo
Wild Mushroom Fricassée, Roasted Baby Carrots, Watercress, Chive Beurre Blanc
Or
New Frontier Bison, Yukon Gold Potato, Crispy Maitake, Madeira Cream
Or
Pyramid of Lamb Tenderloin, Duxelles, Spinach, Cumin Lamb Jus

Dessert

Dark Chocolate Opera Cake
Cognac Ice Cream, Chocolate Croquant
Or
Pear Crème Caramel
Almond Sponge, Whipped Vanilla, Caramel Sauce

Pan Seared Foie Gras may be added as a course for \$22 per person

+\$15 cheese course and petit fours

Epoisses, Pear Compote, Wildflower Honey, Toasted Baguette
Saint Andre, Macerated Blueberries, Almond
Pipe Dreams Goat Cheese, Figs & Pistachio Oil, Brioche

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\$125 per person

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Choice of two starters, two entrees and two desserts

First Course

Carpaccio of House Cured Salmon
Quail Egg, Cucumber, Maria Rose Sauce
Or
Wild Mushroom Tortellini, Porcini Sauce, Salsify

Second Course

Marcel's Classic Boudin Blanc
Truffle Mushroom Purée, Honey Cap, Madeira Essence
Or
Pan Seared La Belle Farm Foie Gras, Rousby Hall Fig, Duck Tarragon Jus

Main Course

Monkfish Wrapped in Prosciutto Stuffed with Truffles
Pommes Maxim, Chive Beurre Blanc
Or
Seared Filet Mignon
Caramelized Onions, Yukon Gold Garlic Potato Purée
Melted Roquefort Cheese, Cabernet Reduction
Or
Brioche Encrusted Colorado Rack of Lamb
Cumin Scented Fava Beans, Tourné Potatoes, Lamb Jus

Dessert

Mille-Feuille
Poached Pears, Vanilla Scented Cream
Or
Carrot Cake
Bourbon Sauce, Butter Ginger Carrots
Cassis Gel, Toasted Pecans

Pan Seared Foie Gras may be added as a course for \$22 per person

+\$15 cheese course and petit fours

Epoisses, Pear Compote, Wildflower Honey, Toasted Baguette
Saint Andre, Macerated Blueberries, Almond
Pipe Dreams Goat Cheese, Figs & Pistachio Oil, Brioche

Winter 2018 – subject to change based on availability

\$155 per person- Chef's Tasting-Seven Course

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SAMPLE & SUBJECT TO CHANGE

Chef Wiedmaier to provide final menu 72 hours prior

Seven course dinner subject to seasonality and current availability

Chef Wiedmaier will work with you to customized the menu and

Sommelier, Moez Ben Achour, can assist in with pairing wines.

Amuse Bouche

Butter Poached Maine Lobster
Cauliflower Mousse, Osetra Caviar

First Course

Pan Seared Diver Scallop
Bacon Potato Hash, Chive Oil, Osetra Caviar

Second Course

Filet of Turbot
Potato Chip, Burgundy Truffle, Chive Beurre Blanc

Third Course

Pan Seared La Belle Farm Foie Gras
Belgian Waffle, Blueberry Tarragon Compote

Fourth Course

Marcel's Classic Boudin Blanc
Truffle Mushroom Purée, Honey Cap Mushroom, Madeira Essence

Fifth Course

Martin's Angus Baby Lamb, Pressed Leg & Shoulder Confit
Lamb Sausage, Baby Carrots, Cumin Lamb Jus

Cheese Course

Gougères filled with Epoisses, Apricot Compote

Dessert

Mango & Champagne Gelée, Poached Summer Fruits
Lime and Coconut Crème, Almond Tuille, Lime Gel

Canapés

(Minimum Order of Twenty of Each Selected Item, Priced Per Piece)

Vegetable

- Mushroom Cigarettes \$4
- Roasted Acorn Squash Bisque, Pumpkin Essence \$4
- Marinated Tomato and Basil on Crostini with Parmesan \$4
- Mushroom Duxelles in Mini Vol au Vent \$4
- Goat Cheese Croquettes with Sweet Tomato Chutney \$4
- Roasted Beets, Herbed Pesto, Feta Cheese \$4

Ocean

- Sautéed Gulf Shrimp in Garlic & Thyme \$5
- House Cured Salmon Brochettes, Sesame, Wasabi \$4
- Mini Crab Cakes with Smoked Paprika Aioli \$5
- Shrimp Tempura with Citrus Sauce \$5
- Spicy Tuna Tartare Cone, Avocado Mousse \$5
- Scallop Crudo, Apple and Chili, Yuzu Emulsion \$5
- Salmon Croquettes, Dill, Crème Fraîche \$4
- Cold Maine Lobster with Red Onion & Chive on Brioche \$6
- Rappahannock Oysters, Avocado Mousse, Ossetra Caviar \$7
- Potato Blini Napoleon with Smoked Salmon \$5 (add Ossetra Caviar \$10)

Land

- Lamb Croquettes with Rémooulade Sauce \$4
- Duck Confit on Brioche toast with Blackberry \$4
- Tartar of Filet Mignon on Toasted Brioche \$5
- Boudin Blanc with Caramelized Onions \$5
- Pistachio Crusted Foie Gras Pate, Toasted Baguette \$5
- Foie Gras on Toasted Brioche with Pear Compote \$6

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Each platters serves 10-12 guests

Marcel's Cheese Platter \$150

Variety of French and Domestic Cheeses
Marcona Almonds, California Raisins on the Vine
Sliced Apple, Toasted Baguette

Marcel's Charcuterie Platter \$165

Duck and Foie Gras Pate, Prosciutto de Parma , Sopresotta
Rosetti de Lyon with Quail Eggs and Cornichons

Marcel's Smoked Salmon Platter \$165

Scottish Smoked Salmon, Chives, Red Onion, Crème Fraîche
Diced Eggs, Toast Points, and Potato Blinis

Marcel's Caviar Service

Petrossian Washington State Organic White Sturgeon Caviar \$140

Petrossian Royal Shassetra Caviar \$150

Royal Siberian Ossetra, Russia \$ 170

**Caviar Served With Red Onion, Chive,
Chopped Egg, Capers, Blinis and Toast Points**

Petit Fours

(Minimum Order of Twenty of Each Selected Item, \$4 per Piece)

Mini Banana Cream Pie

Pâte de Fruit

Espresso Latte Macaron

Grand Marnier Truffles

Mini Fruit Tartlet

Chocolate Amaretto Tartlet

Orange Chocolate Chip Biscotti

Lemon Meringue Tartlet

Vanilla Crème Brûlée

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Chef Robert Wiedmaier's elegant French fare offers subtle hints of his Belgian background with a cuisine that is neither too refined nor too fussy, but is both welcoming and elegant. Full-Circle Chef Robert Wiedmaier is as avid a hunter and fisherman as he is a genius in the kitchen. Devoted to the classic old world techniques of his European training that use the whole animal and waste not a single bit of product, he is suddenly in vogue as 'culinary sustainability' at its best. Marcel's, the haute French flagship restaurant that he runs with chef de cuisine Paul Stearman, regularly tops the best-of lists in the nation's capital and currently holds the coveted top spot on Zagat's Best Restaurant list for the Washington, DC / Baltimore, MD area. Its charming 'old French' interior and impeccable service puts diners instantly at ease. Wiedmaier's Lamb Tenderloin wrapped in Phyllo Pastry with Duxelles, Baby Spinach, and Niçoise Olive with Cumin Madeira Reduction leaves traditional Beef Wellington far behind, and his 'secret', off-the-menu Farmhouse Chicken has achieved legendary status among Washington insiders. He was featured on the PBS James Beard award-winning program Chefs A'Field, where he shared his passion to be a dutiful chef, respect for the product, and educated viewers on what it means to the ingredients you cook from their environment to the table.

Private events –

Upon entering Washington's top Zagat-rated restaurant, and you're instantly at ease. The light is gently dimmed, the colors are warm and soft. The overall impression is calm, elegant, and comfortable. It is a place that makes you happy to linger.

Nestled behind our main dining room, the Palladin Room is perfect for business dinners, rehearsal dinners, or elegant family gatherings which is comfortable for groups of 15-50 guests. Marcel's also offers a buyout option with complete use of the restaurant for a seated dinner of 120 guests and 200 for a standing reception. Additionally, Marcel's has a wine bar and adjoining private patio for cocktails beforehand or an after dinner cigar. A variety of menu options range from passed hors d'oeuvres to Marcel's signature dishes served in the seven course chef's tasting menu offer flexibility and customization according to a group's preferences.