

Marcel's Private Dining Menu



1 | Page All pricing is exclusive of 10% tax, 20% gratuity & beverages | All menus are subject to seasonal availability
Marcel's by Chef Robert Wiedmaier | 2401 Pennsylvania Ave, NW, Washington DC 20037

Director of Sales – Liz Leger events@marcelsdc.com 703-307-2083

Canapés

Priced per piece. Minimum 20 per order

Lobster Tartare \$7.5

Sauteed Shrimp Scampi \$7

Goat Cheese Croquettes \$6

Foie on Brioche \$8

Mushroom Cigars Maria Rose Aioli \$6

Steak Tartare Cornichon Aioli \$7

Crab Cakes Spicy Remoulade \$8

Salmon Roulades with Trout Roe (Black Caviar) \$8

Napoleon with Trout Roe (Black Caviar) \$8

Potato Blinis Osetra Caviar \$14

Tuna Tartare in Cone \$8

Carrot/Cauliflower/Chestnut/Mushroom - Seasonal soups \$6

Lamb Croquettes \$6

Platters

**Platters served tableside as starter, midcourse or during cocktail reception*

Cheese Board

Board Variety of French and Domestic Cheeses
Seasonal Accoutrements
\$150 serves 10-12

Charcuterie Platter

Selections of Imported & Domestic Meats
Seasonal Accoutrements
\$165 serves 10-12

Smoked Salmon Platter

Scottish Smoked Salmon, Chives, Red Onion
Crème Fraîche Diced Eggs, Toast Points, and Potato Blinis
\$165 serves 10-12

MARCEL'S CELEBRATION CAKES

One Week Notice Required for Cake Order
Inquire for seasonal options

9 Inch Round Cake \$100 (12ppl) 6 Inch Round Cake \$75 (8ppl)

DINNER

3 Courses for \$110 per person

*Add pasta or cheese as a midcourse for \$20 supplement – options top of page 6

Appetizer

Dill & Ricotta Tortellini, Petite Sweet Peas, Crisp Mangalitsa

or

Baby Lolla Rossa Lettuce

Harissa Goat Cheese, Shaved Heirloom Carrots, Sherry Vinaigrette, Balsamic Reduction

Main Course (preselect two)

Braised Short Rib, Wild Mushrooms, Pomme Purée, Cabernet Reduction

or

Pan Seared Salmon, Braised Leeks, Creamed Parsnip, Caviar Beurre Blanc

or

Pan Roasted Chicken Breast, Baby Carrots, Pomme Purée, Tarragon Butter Sauce

Dessert

Manjari Flourless Cake, Azelia Ganache, Hazelnut Buttercream, Toasted Hazelnuts

or

Rhubarb Custard

Lime Curd, Strawberry Gel, Vanilla Sable, Candied Rhubarb, Citrus Salt

DINNER

4 Courses for \$130 per person

*Add pasta or cheese as a midcourse for \$20 supplement – options top of page 6

First Course

Seared Graffiti Eggplant, Roasted Peanuts, Pickled Viola Flowers, Mint, Coriander, Pindasaus

or

Hokkaido Scallop, Smoked Piperade, Osetra Caviar, Scallop Cream Essence

or

Baby Arugula Salad

Rocca Cheese, Balsamic Shallots, Aged Sherry Vinaigrette

Second Course

Boudin Blanc

Pink Oyster Mushrooms, Black Mushroom Purée, Braised Red Pearl Onions, Madeira Reduction

or

Mushroom Tortellini, Yellow Oyster Mushrooms, Shiitake Mushroom Cream Sauce

or

Pan Seared Foie Gras, Wild Berry Coulis, Buttery Brioche, Duck Jus (\$15 Supplement)

Main Course

(Please preselect two options)

Pan Seared Loup de Mer, Wild Ramps, Almond Foam, Onion Ash

or

Martin's New York Striploin, Vinegar Washed Green Tomatoes, Garlic Custard, Cabernet Reduction
(Substitute filet mignon +\$30 / 6 oz. portion)

or

California Squab Breast, Smoked Apricot, Upland Cress, Preserved Lemon, Apricot Gel, Squab Jus

Dessert

Manjari Flourless Cake, Azelia Ganache, Hazelnut Buttercream, Toasted Hazelnuts

or

Rhubarb Custard, Lime Curd, Strawberry Gel, Vanilla Sable, Candied Rhubarb, Citrus Salt

DINNER

5 Courses for \$150 per person

*Add pasta or cheese as a midcourse for \$20 supplement – options top of page 6

First Course

Baby Arugula Salad

Rocca Cheese, Balsamic Shallots, Aged Sherry Vinaigrette

or

Australian Hiramasa

Avocado Mousse, Cucumber Consommé, Mini Cucumbers, Dehydrated Black Garlic

Second Course

Hokkaido Scallop, Smoked Piperade, Osetra Caviar, Scallop Cream Essence

or

Mushroom Tortellini, Yellow Oyster Mushrooms, Shiitake Mushroom Cream Sauce

Third Course (preselect two)

Boudin Blanc

Black Mushroom Purée, Braised Red Pearl Onions, Yellow Oyster, Madeira Reduction

or

Pan Seared Squab Breast, Baby Carrots, Soubise, Squab Jus

or

Pan Seared Foie Gras, Wild Berry Gelee, Buttery Brioche, Duck Jus (\$15 Supplement)

Fourth Course (preselect two)

Pan Seared Loup de Mer, Wild Ramps, Almond Foam, Onion Ash

or

Martin's New York Striploin, Vinegar Washed Green Tomatoes, Garlic Custard, Cabernet Reduction

(Substitute filet mignon +\$30 / 6 oz. portion)

or

Braised Short Rib, Crispy Maitake Mushrooms, Carrot Puree, Braising Jus

Dessert

Manjari Flourless Cake

Azelia Ganache, Hazelnut Buttercream, Toasted Hazelnuts

or

Rhubarb Custard, Lime Curd, Strawberry Gel, Vanilla Sable, Candied Rhubarb, Citrus Salt

Menu additions:

Add any pasta as a midcourse for \$20 supplement select one:

Lobster Pappardelle, Spring Vegetables, Sauce Americana (supplemental fee based on market price)
Mushroom Tortellini, Yellow Oyster Mushrooms, Shiitake Cream Sauce
Short Rib Tortellini, Shaved Carrots, Carrot Puree, Braising Jus
Vegetarian Pappardelle, Spring Vegetables, Basil Pesto

Add any cheese as a midcourse for \$20 supplement - select one:

Chef's Cheese Sampler served with Chardonnay Apricots,
Marcona Almonds, Strawberry and Mint Jam
or
Redmond Cheddar, Tomato Jam, Smoked Red Grapes, Honeycomb
or
Port Salut, Pickled Green Strawberries, Fig Balsamic, Apricot Kernels

***Please provide any dietary restrictions 72 hours prior to event date.**

***Restaurant may not be able to accommodate day of dietary restrictions**

OUR SPACES

Chef Robert Wiedmaier's contemporary European cuisine offers subtle hints of his Belgian background with a cuisine that is neither too refined or too fussy but is both welcoming and elegant.

Marcel's welcomes groups ranging from 15 to 100 persons for seated occasions and up to 200 for standing receptions. Tucked behind rich velvet curtains, the Palladin Room can accommodate groups as small as 15 and up to 50, while larger groups of up to 100 guests can enjoy use of the entire restaurant. An outdoor patio and wine bar allow groups to mingle before and after events, whether enjoying a cordial outside or listening to the pianist tickle the ivories.

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.

Main Dining Room



Palladin room



Patio & Bar – patio can be setup to accommodate seated dinners

