1789 Restaurant®

Georgetown's Premier Food & Wine Experience

1789 Restaurant is the quintessential Washington, D.C. dining experience. Named for the year in which Georgetown University was founded, the restaurant was chosen by the readers of Gourmet magazine as one of America's Top Tables. Decorated with American antiques, period equestrian and historical prints, and Limoges china, its dining rooms offer comfortable surroundings in a renovated Federal house.

Middleburg Room

The Middleburg Room evokes images of the nearby Virginia hunt country. Architectural features of the room include a ceiling sheathed in barn siding from the New England countryside dating back to the 1800s, and massive beams from a post-and-beam home in Vermont. The bay window at the east end of the room overlooks Prospect Street and residential Georgetown. The walls, partially covered with hand-planed pine boards, feature lithographs depicting colorful hunt scenes. The Middleburg Room, located on the third level, accommodates seated dinners up to 56 guests. It can be reserved with a $300 deposit and has a 60-day cancellation policy. There is a $100 room fee to book a private party. There is no food & beverage minimum requirement for dinner.

Garden Room

French doors separate the Garden Room from the restaurant. The floor to ceiling windows are covered with lattice and wood blinds, along with the floral prints decorating the walls, creating a light and airy dining room. The Garden Room, located on the second level, accommodates private dinners up to 18 people. It can be reserved with a $300 deposit and has a 30-day cancellation policy. There is a $100 room fee and no food & beverage minimum requirement for dinner.

F.Scott's

F.Scott's is an art deco gem named after F. Scott Fitzgerald--the embodiment of the sophisticated, high-living style of the Jazz Age. The private bar houses a stunning display of museum-quality travel posters from the twenties and thirties, original artwork by The New York Times cartoonist Al Hirschfield, cut glass blocks from the Chrysler Building in New York and art deco stained glass windows. F.Scott's accommodates up to 125 people for standing cocktail receptions. Buffet dinners are also available for smaller groups. It can be reserved for a reception up to four hours with a $300 deposit and has a 60-day cancellation policy. There is a $2000 food & beverage minimum of which $1000 must be in food.

John Carroll Room

The John Carroll Room captures the city's history with Currier and Ives prints from George Washington days as President, paintings and prints of Georgetown University, and early maps of the city. Beautiful American antique furniture, silver and wooden early-American relics and an elegant fireplace complete the setting. The John Carroll Room accommodates up to 60 people for daytime brunches or luncheons.

The John Carroll Room can be reserved for private daytime events with a $300 deposit and has a 60-day cancellation policy. There is a $1000 minimum for food and beverage. There is a $100 room fee to book a private party.

Tel: 202.965.1789 • Fax: 202.337.1541 • 1789restaurant.com • events@1789restaurant.com

Policies and Information

DEPOSITS & GUARANTEE

Deposits are non-transferable. We ask that all cancellations be received in writing. Cancellations made less than two weeks before the event date are subject to a charge of 50% of the total food bill based on the expected number of guests. Cancellations made after noon two business days before the event date are subject to a charge of 100% of the total food bill based on the guaranteed number of guests.

The final contract is needed two weeks before the event and the final guest count is needed by noon two business days before the event. Once received, this number will be considered a minimum guarantee for all courses of your contracted menu and is not subject to reduction.

PARKING

Starting at 6 pm on Monday to Friday and 5:30 pm on Saturday & Sunday, complimentary valet parking is provided. Special arrangements may be made for valet service for earlier events at $50/hour.

HANDICAP ACCESSIBILITY

Both 1789 Restaurant and F.Scott's are located in a federal townhouse that is not handicap-accessible. Please inquire about specific details and special needs.

ATTIRE

In 1789 Restaurant, we suggest that gentlemen wear jackets, ladies wear business or dress attire, and no jeans or athletic wear are worn.

FLOWERS, CAKES AND PASTRIES

We provide seasonal, fresh cut flowers at no cost in 1789 Restaurant. You are also welcome to bring in your own centerpieces or arrangements. Our Pastry Chef and her staff can accommodate most requests, from cakes to specialty desserts. There is a $3 per person fee for outside desserts.

MUSIC & AUDIO VISUAL NEEDS

Soft background music is provided throughout 1789 Restaurant. F.Scott's provides background music in several genres and has an adapter to plug in your device. Deejay service is also available for F.Scott's events for $600 for four hours. Audiovisual equipment can be rented at an additional charge.

MENUS

These menus are suggestions of our restaurant's specialties and may be altered to suit your needs. Please note that the prices for both food and beverage do not include the 10% District of Columbia sales tax. A 20% service charge will be applied to all food and beverage charges for private events in the Middleburg Room, John Carroll Room & F.Scott's (18% will go to the staff and 2% to administrative fees). 10% DC tax will be applied to all food, beverage and service charges. All prices and menu items are subject to change. Personalized menus are printed specially for your dinner or luncheon and can be customized with a message or logo.

BEVERAGES

All drinks are charged on a consumption basis. Prices are subject to 20% service charge and 10% D.C. sales tax. There is a $200 fee for all events with cash bars.

Hors d'oeuvre

PASSED ITEMS

PRICED PER PIECE

MINIMUM OF 20 PIECES PER ORDER

Foie gras torchon
Caviar, vodka cream on marble potato
Lobster roll
$5.50 per piece

Grilled lamb skewer with salsa verde
Shrimp cocktail
Mini crab cake with mustard sauce
Country fried chicken
Raw oyster with Prosecco gelèe and mignonette
Peking duck confit taco
$3.50 per piece

Mini grass fed burger with truffle pecorino
Bacalao
Steak tartare
Tuna crudo
Arancino
Mini croque monsieur
Gnocchi with black truffle on a silver spoon
Crispy sweetbreads with onion soubise and seasonal fruit on a silver spoon
Parmesan truffle fries
$3.00 per piece

Seasonal soup shooter
Leek and Gruyère tartlet
Tempura fried market vegetables
Mixed bruschetta- roasted peppers; roasted beets; fresh tomatoes on country bread
Cucumber & hummus canape
Assorted miniature desserts and petit fours
$2.50 per piece

DISPLAYED ITEMS

PRICED PER PERSON WITH A MINIMUM OF 10 PEOPLE PER ORDER

Beef Carpaccio and Bocconcini *chive aïoli, garlic chips, mache and Pecorino Toscana D.O.P.*	$6
Imported and domestic cheeses with accompaniments	$8
Charcuterie *house-made and artisanal cured meats and accompaniments*	$8
House smoked Scottish salmon *red onion, hard-boiled egg, capers and crème fraîche*	$6
Ceviche *marinated seafood salad with lime, cilantro and avocado*	$9
Garden crudité with herb aïoli	$4

Plated Lunch & Dinner Menu Options

First Course

PLEASE SELECT ONE

Burrata
seasonal accompaniments, vincotto and baby greens $12

House Cured Salmon Crudo
citrus cured; avocado puree, cucumbers and breakfast radishes $16

Baby Greens Salad
a mix of field greens and herbs with carrots and cucumbers dressed with sherry vinaigrette $10

Tuscan Black Kale "Caesar" Salad
lemon vinaigrette with garlic croutons and shaved Parmesan $14

Seasonal Salad $14
**see attached sheet for seasonal availability*

Second Course

PLEASE SELECT TWO OF THE FOLLOWING

Soup of the Day $12

Mushroom Tartlet $14

Seared Scallops $16

Garganelli Carbonara
pancetta, shallots and Parmigiano-Reggiano $17

Foie Gras $26

Duck Confit Strudel
foie gras cream and seasonal sweet compote $18

Main Course

Please select your entrées from the following options. The Chef will prepare accompanying dishes based on the availability of the freshest seasonal products available. Please refer to our nightly dinner menu for examples of entrée presentations.

For parties of 13-30, please select up to three entrées,
for parties with more than 30 guests, please select up to two entrées

Chef's Choice of Prime Beef	$44
Hanger Steak	$34
Duck	$40
Rack of Lamb	$46
Roast Bell & Evans Chicken	$30
Seasonal Fish	$36
Salmon	$38
Polenta Cake	$28
Jumbo Lump Crab Cake	$Market Price

Dessert Course

Please select one dessert for $10 or two desserts for $13

Warm Upside-down Cake
caramel sauce, fruit compote and vanilla ice cream

Devil's Food Cake
whipped ganache, vanilla ice cream and crispy croquant

Vanilla Bean Crème Brûlée
turbinado sugar crunch and seasonal sorbet

Pavlova
seasonal fruit, crispy meringue and fresh whipped cream

Seasonal Pie
with vanilla ice cream

SPRING: STRAWBERRY RHUBARB
SUMMER: BLUEBERRY, BLACKBERRY OR MIXED BERRIES
FALL: APPLE OR PUMPKIN
WINTER: APPLE OR PECAN

Beverages

All drinks are charged on a consumption basis. Prices are subject to 20% service and 10% D.C. sales tax.
There is a $200 fee for all events with cash bars.

Call brand liquors	starting at $8	Premium brand liquors	starting at $9
Top shelf & cordials	$10 to $15	Rail liquors	$6.75
Bottled beer	$5 to $10	Sodas, juices, coffee/tea	$3 to $5

Complimentary filtered flat & sparkling water

Buffet Menu

Available for F.Scott's, John Carroll luncheons or Middleburg Room dinners

(maximum capacity for a buffet in Middleburg Room is 32 people)

PLEASE SELECT ONE:

Baby greens

Seasonal salad

PLEASE SELECT TWO:

Roast prime rib with bordelaise and horseradish cream

Bell & Evans chicken breast (please specify grilled or roasted) with herb jus

Choice of fish with salsa verde

Roast Berkshire pork loin

Crab cakes ($8/person additional)

PLEASE SELECT TWO:

Pomme puree

Yukon gold potato gratin

Roasted rosemary potatoes

Crushed red bliss potatoes with olive oil, butter and herbs

Creamy Biancoperla polenta

Cheesy Anson Mills white grits

Farro with balsamic herb vinaigrette

Stewed cannellini ragoût

PLEASE SELECT TWO:

Seasonal vegetable

Seasonal greens

Mushroom and onion ragoût

Roasted beets and baby carrots

Green beans with fried shallots

PLEASE SELECT ONE:

Seasonal pie

Assorted miniature sweets

Cheesecake

Assorted cookies & Brownies

Specialty cake

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$75 /person

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Brunch Buffet Menu

PLEASE SELECT ONE:

Seasonal salad

Mixed greens
with honey balsamic and seasonal garnish

PLEASE SELECT TWO:

Yukon gold potato gratin

Roasted rosemary potatoes

Sweet potato and bacon hash

Cheesy Anson Mills white grits

Stewed cannellini ragoût

Seasonal vegetable

Seasonal greens

PLEASE SELECT THREE:

Scrambled eggs
with ham, bacon or sausage *PLEASE CHOOSE ONE*

Buttermilk biscuits and house-made sausage gravy

House smoked salmon platter
with traditional garnish

Vegetarian quiche
with local goat cheese

Eggs Chesapeake ($5/person additional)
with Maryland crab cakes and Old Bay hollandaise

Salmon
with lemon and butter

Roast Bell & Evans chicken breast
with herb jus

Roast prime rib with bordelaise and horseradish cream ($8/person additional)

PLEASE SELECT ONE:

Seasonal pie
Assorted miniature sweets
Cheesecake
Assorted cookies & Brownies
Specialty cake
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$55/person includes fruit and breakfast bread
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Wine List

Parties are encouraged to select from our extensive wine list that includes nearly 200 different wines crafted in varied styles from around the world. The wine list is available at http://1789restaurant.com/menus under the Wine List icon.

Due to limited availability of some wines, please be sure selections are submitted two weeks before your event.

Here is an abbreviated wine list; vintages and availability frequently change:

Champagne and Sparkling Wine

Prosecco Extra Dry, Marsuret, Treviso, Italy NV	$44.
Domaine Carneros, Taittinger, Brut, Carneros, Ca	$65.
Taittinger, Brut, "La Française," Reims, France	$80.
Veuve Clicquot-Ponsardin, Brut, Reims, France	$135.

White Wine

Sauvignon Blanc, Nautilus, Marlborough, New Zealand	$44.
Sancerre, Daniel Chotard, Loire Valley, France	$60.
Pinot Grigio, Terlato Vineyards, Friuli Colli Orientali, Italy	$48.
Riesling Trocken, Weingut Liebfrauenstift, Rheinhessen, Germany	$52.
Chenin Blanc "Secateurs," Badenhorst Family Wines, Swartland, South Africa	$44.
Chardonnay, 1789, Rutherford Wine Company, CA	$33.
Chardonnay, Trefethen, Oak Knoll District, Napa, CA	$48.
Chardonnay, Jordan, Russian River Valley, CA	$75.

Red Wine

Pinot Noir, Cloudline Cellars, Willamette Valley, OR	$47.
Pinot Noir, Emeritus Vineyards, Hallberg Ranch, Russian River Valley, CA	$84.
Merlot, 1789, Rutherford Wine Company, CA	$33.
Merlot, Columbia Winery, Columbia Valley, WA	$48.
Cabernet Sauvignon, 1789, Rutherford Wine Company, CA	$33.
Cabernet Sauvignon, Storypoint, California	$40.
Malbec Reserve, Finca Sophenia, Tupungato, Mendoza, Argentina	$44.
Cabernet Sauvignon, Obsidian Ridge, Red Hills Lake County, CA	$66.
Cabernet Sauvignon, Round Pond Estate, Rutherford, Napa Valley, CA	$115.

Seasonal Salads

Fall

Pear Salad
bitter greens, prosciutto, Smokey blue cheese and spiced port wine

Chef's Seasonal Salad

Winter

Farro Salad
roasted beets, market carrots, baby arugula and balsamic vinaigrette

Citrus Salad
assorted citrus fruits, baby fennel, bitter greens and citrus vinaigrette

Chef's Seasonal Salad

Spring

Asparagus Salad
red wine aïoli and pickled wild ramp hollandaise

Spring Pea Salad
lemon ricotta and arugula

Chef's Seasonal Salad

Summer

Heirloom Tomato Salad
assorted Virginia tomatoes, summer herbs and extra virgin olive oil

Melon Salad
assorted melons, smoked ricotta and lime salt

Chef's Seasonal Salad

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