Menu #1
Three Courses $60 dinner /$50 lunch per person exclusive of tax & gratuity

Preselect two options per course to be served **family style or plated**.

First Course
Choice of two
Roasted Farm Beet Salad
Sheep's Milk Feta, Beet Top Pistou
Candied Walnuts, Maple Walnut Vinaigrette

Baby Lettuces Salad / *Tomato, Cucumber, Sherry Vinaigrette*

Warm Raclette Cheese
Thyme & Honey Walnuts, Fresh Figs,Vin Cotto, Olive Oil, Toast

Poached Shrimp & Corn Ravioli
Corn, Black Peppercorn & Lemon Beurre Blanc

Steamed Mussels
Classic White Wine, Roasted Garlic & Parsley

Entrée
Choice of two
Pan Roasted Atlantic Salmon
*Heirloom Tomato Tabbouleh, Sweet Onion Salad***,** *Chermoula, Mustard BBQ Butter*

Beef Carbonnade
Beef Stew Braised in Belgian Ale, Dijon Mustard, Stoemp

Sautéed Mountain Trout
Grilled White Corn Salad, Corn Pudding, Cilantro, Chanterelle Mushrooms, Lime Aioli

Skillet Roasted Amish Chicken
Gruyère Cheese Potato Cake, Caramelized Carrots, Tarragon Chicken Emulsion

Dessert
Choice of two
S'mores Tart
Graham Crust, Rich Chocolate Center, Marshmallow,Hot Fudge Sauce
Key Lime Cheesecake
Macerated Blackberries, Ginger Almond Crumble
Orange Vanilla Crème Brulee
Poppy Seed Shortbread Cookie
Summer Berry & White Chocolate Buckle
Brown Sugar Crème Anglaise, Chantilly

Menu #2 – Three Courses $70 dinner/ $60 lunch per person exclusive of tax & gratuity
Preselect two options per course to be served **family style or plated**.

Starters

Choice of two

Salad of Little Gem Lettuce
Torn Croutons, Hard Boiled Egg, Fines Herbes
Creamy Sherry Mustard Dressing

Local Baby Lettuces with Prosciutto di Parma & Fresh Figs
Rogue Smokey Blue Cheese, Spiced Almonds
Riesling & Amish Honey Vinaigrette

Steamed Mussels/ *Classic White Wine, Roasted Garlic & Parsley*

Sautéed Wild Gulf Shrimp/ *Chorizo, Fingerlings, Broccolini, Garlic, Brandy*

Summer Vegetable Risotto/ *Ricotta Salata, Lemon*

Entrée

Choice of two

Roasted Atlantic Cod
Stewed Heirloom Tomatoes, Potato Purée, Lobster Cream, Basil

Skillet Roasted Amish Chicken
Gruyère Cheese Potato Cake, Caramelized Carrots, Tarragon Chicken Emulsion

Steamed Mussels
Wild Mushrooms, Applewood-Smoked Bacon and Truffle Cream

NY Strip Steak
Grilled Angus Beef, Watercress, Potato Purée, Bordelaise and Béarnaise Sauces

Braised Crispy Pork Shank
Ginger Garlic Caramel Glaze, Fish Sauce. Mint, Peanuts, Crispy Shallots
Lettuce, Sweet & Spicy Sesame Cucumbers

Dessert

Choice of two

S'mores Tart
Graham Crust, Rich Chocolate Center, Marshmallow,Hot Fudge Sauce

Key Lime Cheesecake
Macerated Blackberries, Ginger Almond Crumble

Orange Vanilla Crème Brulee
Poppy Seed Shortbread Cookie

Summer Berry & White Chocolate Buckle, *Brown Sugar Crème Anglaise, Chantilly*

Menu #3 – Four Courses $85 dinner/ $75 lunch per person exclusive of tax & gratuity
Preselect two options per course to be served **family style or plated**.

First Course
Choice of two

Salad of Little Gem Lettuce
Torn Croutons, Hard Boiled Egg, Fines Herbes, *Creamy Sherry Mustard Dressing*

Roasted Farm Beet Salad
Sheep's Milk Feta, Beet Top Pistou, Candied Walnuts
Maple Walnut Vinaigrette

Local Baby Lettuces with Prosciutto di Parma & Fresh Figs
Rogue Smokey Blue Cheese, Spiced Almonds, Riesling & Amish Honey Vinaigrette

Second Course
Choice of two

Terrine & Parfait of Duck Foie Gras
Seckel Pear & Walnut Butter, *Brandied Shallots, Foie Gras Brioche*

Jumbo Lump Crab Cake
Fennel "Slaw", Mustard Remoulade

Shrimp, Zucchini & Dill Risotto
Shaved Pecorino

Steak Tartare
Classic Flavors, Quail Egg, Grilled Baguette

Entrée
Choice of two

Seared Tuna "Au Poivre"
Pommes Purée, Garlic Broccolini
Caramelized Onion/Red Wine Jus

Seared Maine Scallops
Cauliflower Purée, Truffle & Sea Salt Gaufrettes, Kennet Square Mushrooms, Mushroom Jus

Crispy Skin Duck Breast
Sweet Potato & Benton's Bacon Hash, *Dinosaur Kale, Romesco, Duck Jus*

Seared Filet Mignon of Beef
Gruyère & Thyme Potato Croquettes, Wild Mushrooms, Maitre'd Butter, Bordelaise Sauce
(continued next page)

Dessert

Choice of two

S'mores Tart
Graham Crust, Rich Chocolate Center, Marshmallow,Hot Fudge Sauce

Key Lime Cheesecake
Macerated Blackberries, Ginger Almond Crumble

Orange Vanilla Crème Brulee
Poppy Seed Shortbread Cookie

Summer Berry & White Chocolate Buckle
Brown Sugar Crème Anglaise, Chantilly

Seasonal Vegetarian Option:

Herbed Potato Gnocchi with Summer Vegetables
Heirloom Tomatoes, Summer Squash, Sweet Corn, Squash Blossoms, Ricotta Salata

Seasonal Sides, please preselect two for additional $5.5 per person:

Brussel Sprouts with Smoked Bacon & Poached Pear

Roasted Cauliflower
Golden Raisins, Red Fresno Chile
Shallots, Mint, Sherry/Honey Vinaigrette

Asparagus & Mushroom Gratin
Sheep's Milk Feta Crumbs

Charred Baby Eggplant
Basque Pipérade, Scallion/Peanut Relish

Belgian Frites

Passed Hors d'Oeuvres

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

Vegetarian

French Fry Cone, Harissa Aioli $3
Crisp Flatbread of Blue Cheese, Grapes, Hazelnuts, Rosemary, Honey $3
Mini Grilled Cheese Sandwich, Gruyere, Tomato Jam $3
Fennel Seed Hummus, Cucumber, Feta, Olive Oil $3 (can be made vegan w/o feta)
Avocado Toast, Cilantro, Radish, Baguette, Olive Oil $3
Goat Cheese Fritters, Black Olive/Truffle Jelly $3
Heirloom Tomato Pie, Cheddar, Basil $3
Crispy Summer Vegetable Arancini, Romesco, Pecorino $3
Alsatian Grilled Flatbread with Caramelized Onions, Gruyère $3

Seafood
Smoked Salmon Rillettes, Horseradish, Dill, Baguette $3
Mini Jumbo Lump Crab Cake, Mustard Remoulade $3.5
Golden Summer Vegetable Gazpacho, Blue Crab $3.5

Tempura Shrimp, Red Curry, Citrus Aioli $3.5
Chilled Citrus & Garlic Marinated Shrimp $3.5
Baked Oysters, Spinach, Smoked Bacon, Gruyere Crumbs $3.5
Lobster Roll, Old School, Buttered Bun, Lemon, Mayo $4
Maine Diver Scallops Wrapped in Bacon & Thyme $3.5
Tuna Tartar on Pommes Gaufrette, Sesame & Sea Salt $4
Freshly Shucked Oysters on the ½ Shell, Mignonette & Cocktail Sauce $3
Shrimp Cocktail, Classic Horseradish, Cocktail Sauce $3.5

Meat
Grilled Chicken Satay, Curry Spiced, Peanut Sauce $3.5
Ham & Cheese en Croute, Gruyere, Dijon $3.5
Steak Tartar Sandwich, Raw Beef, Aioli, Parmesan, Arugula, Sea Salt $3.5
Greek Style Beef Meatballs, Feta, Mint, Garlic, Yogurt, Cucumber $3.5
Petit Lamb Chop, Roasted Garlic, Red Wine $4.5
Pork Rillettes, Mustard, Pickle, Toast $3.5
Lollipop Chicken Wings, Honey-Horseradish-Mustard Glaze $3.5
Mini Roasted Beef Sliders, Caramelized Onions, Pickles, Blue Cheese $3.5
Prosciutto Wrapped Cheese Straw, Grain Mustard $3

Petit Fours

$2.5
Key Lime Meringue Tartlets
Almond Berry Frangipane
Chocolate Coffee Macaroons
Chocolate Mint Squares
Mini Banana Cream Pie
Chocolate Truffles

Cookies: $10 per dozen (minimum one dozen per type of cookie)
Chocolate Chip, Gingersnap, Chocolate Macaroons, Oatmeal Raisin
Snicker Doodles, Peanut Butter

Platters & Menu Additions
(Below options available stationary for receptions or family style during event, based on ½ hour increments)

Charcuterie Board -$11 per person
Selection of in-house Prosciutto, Salami Calabrese, Coppa, Chorizo, Sopressata
Baguette, Mustards, Pickles, Cippolini Onions

Cheese Board-$12 per person
Selection of Six Imported & Regional Artisan Cheeses

Baguette, Honey, Apricot Cake, Fig Spread

Crudité Platter- $6 per person
Seasonal Variety of Raw Vegetables
Herb Dip, Roasted Red Pepper Dip

Oysters on the Half Shell - $15 per person
Mignonette, Lemon, Horseradish, Cocktail Sauce

Jumbo Shrimp Cocktail- $18 per person
Chilled Poached Shrimp, Classic Horseradish, Cocktail Sauce, Lemon

Brasserie Beck Private Dining
Brasserie Beck can accommodate many different environments to suit your needs. From a sit-down dinner party for 10 guests at our showcase table to a cocktail reception for 400 guests, we can assist in making your event a unique and enjoyable experience.

Private Dining Spaces:

Brabo
This Private Dining Room features a 42" Plasma TV which can be connected to a laptop for presentations or a slide show of your favorite pictures. Connect your iPod to our surround sound system and play your favorite tunes. This space can seats 28 guests comfortably with a max of 32 using round tables or 16 guests at one long rectangular table. The space also holds up to 35 for a reception. Brabo is located towards the back of our restaurant for optimal privacy.

Waterloo
This Private Dining Room features a 42" Plasma TV which can be connected to a laptop for presentations or a slide show of your favorite pictures. Connect your iPod to our surround sound system and play your favorite tunes. This space can seats 28 guests comfortably with a max of 32 using round tables or 16 guests at one long rectangular table. The space also holds up to 35 for a reception. The Waterloo displays a floor to ceiling glassed in wine cellar and a curtain that can be placed up to make you feel part of the main dining room or left down for complete privacy.

Brabo & Waterloo Combination
This space combines both rooms into one larger space via a retractable wall. It boasts two Plasma TV's & a wireless microphone. The space is 100% private and accommodates up to 64 seated or 85 for a standing reception.

Chef's Tasting Table
The Chef's Table at Brasserie Beck offers an intimate look at Chef Brian McBride & Chef Dean Dupuis' incomparable styles. If you're looking for the ultimate culinary experience, booking the chef's table promises excitement and a multitude of seasonal tastes. Preparations begin, the

day of, as our culinary team assesses recent deliveries, of the freshest ingredients, available from our regional purveyors. Ideas are turned into creations with a goal of leaving our guests with a gastronomic experience that will not be forgotten. The Chef's Table sits directly across from our open display kitchen allowing guests an up close view. The massive table seats up to 10 guests and is available for lunch or dinner seven days per week. Served family-style the Chef offers a four course ($90) and five course ($110) menus. Table Minimum $500 Sunday-Thursday & $800 Friday-Saturday.

Buyout
Go Belgian for the night with customized menus from Chefs' Wiedmaier, McBride & Acinapura. Brasserie Beck accommodates up to 200 seated affair and 400 for a cocktail reception. Depending on the time of year our patio can be enjoyed with a Belgian beer & cigar!
Seating Capacities / Minimum Fees *(Pricing is exclusive of tax & gratuity)*

Space	*F&B Minimums Sunday-Thursday*	*F&B Minimums Friday*	*F&B Minimums Saturday*	*One Long Rectangular Table*	*Seated Rounds*	*Reception*	***Dec. Minimums*** *(Sunday-Thursday)* ***Friday & Saturday regular minimums***
Waterloo or Brabo	*Lunch: $500 Dinner:$1,500*	*Lunch: $750 Dinner:$2,000*	*Lunch: $750 Dinner:$2,500*	*16*	*28/32*	*35*	*Lunch:$1,000 Dinner:$2,000*
Waterloo & Brabo Combined	*Lunch:$1,000 Dinner:$3,000*	*Lunch $1,500 Dinner:$4,000*	*Lunch $1,500 Dinner:$5,000*	*32*	*56/64*	*85*	*Lunch:$2,000 Dinner:$4,000*
Chef's Tasting Table (outside April-October)	*Lunch:$300 Dinner:$500*	*Lunch:$300 Dinner:$800*	*Lunch:$300 Dinner:$800*		*10 max.*	*-*	
Buyout	*Subject to day of week & time of year*	*Inquire within*			*220*	*400 450 (with use of patio)*	

To confirm any event a contract must be written and sign by client with a 50% non-refundable deposit. The final balance is due day of your scheduled event.

Beverage Service
Beverages are kept on a consumption tab or a beverage package can be added.
The Basic -- Wine, Beer, Soda & Juice @ $12.00 per person per ½ hour.
The Premium -- Mixed Drinks, Wine, Beer, Soda & Juice @ $15.00 per person per ½ hour.
Coffee, Tea, and Bottled water are not included.

$100 room rental applies to all private events except buyouts.
Room rental fee does not apply to the Chef's Tasting Table
$5 Cake Cutting Fee, $35 per bottle corkage maximum two bottles
All events must be paid for in full on the event date
No more than (5) credit cards may be used to pay for an event

Please contact Julie Albert, Director of Sales & Marketing, RW Restaurant Group

Mobile: 202-445-9550 **Office: 202-609-7081** **Email: Julie@Beckdc.com**

The following is a variety of menus that are priced per person.
We customize menus and welcome special requests. Items based on availability.
Additional costs may or may not apply if menus are mixed & matched.
Pricing is exclusive of beverage, tax (10%) and suggested (20%) gratuity