

Brasserie Beck Private Dining – Dinner

Menu #1 -Three Courses \$60 dinner exclusive of tax & gratuity

Preselect two appetizers, two entrées and two desserts
for guests to select from upon arrival or to be served family style

Appetizers

Endive Salad, Apple, Candied Walnuts, Blue Cheese Banyuls Vinaigrette

Baby Lettuces Salad Tomato, Cucumber, Sherry Vinaigrette

Warm Raclette Cheese, Thyme Toasted Walnuts, Grapes, Vincotto
Olive Oil, Grilled Baguette

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

Moules au Vin Blanc, White Wine, Roasted Garlic, Parsley and Cream

Entrées

Mustard Crusted Salmon, Sautéed Swiss Chard, Cipollini Onion, Dill Cream

Beer Braised Short Rib, Root Vegetable Timbale

Poulet au Champignon

Roasted Breast of Chicken, Forest Mushrooms, Braised Cabbage
Tarragon Meaux Mustard Sauce

Desserts

Chocolate Sabayon Mousse

Espresso Caramel, Cocoa Nib Nougatine, Coffee Ice Cream

Chamomile Crème Brûlée, Crème Chantilly, Fresh Berries

Strawberry Pistachio Tart, White Chocolate Ganache, Strawberry Sorbet

Goat Milk Cheesecake, Graham Cracker Streusel, Basil Sauce, Pink Grapefruit Sorbet

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Menu #2 -Three Courses \$70 dinner exclusive of tax & gratuity

Preselect two appetizers, two entrées and two desserts
for guests to select from upon arrival or to be served family style

Appetizers

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

Sautéed Wild Gulf Shrimp, Brandy Flamed, Truffled Sunchoke Purée, Mushrooms

Smoked Salmon Blini, Quail Egg, Sour Cream, Salmon Caviar

Vegetable Risotto, Seasonal Vegetables, Pecorino Romano

Entrée

Trout Almandine

Almond Pudding, Haricot Vert, Radish, Orange, Toasted Almonds
Brown Butter Vinaigrette

Moules au Champignon, Applewood Smoked Bacon, Truffle Cream, Pecorino, Frites

Steak Frites, 9oz Teres Major, Frites, Green Salad, Béarnaise and Bordelaise Sauce

Steak au Poivre

Seven Hills Farm NY Strip Steak, Chateau Potato, Garlic Spinach
Green Peppercorn Sauce (+\$8 supplemental charge)

Desserts

Chocolate Sabayon Mousse

Espresso Caramel, Cocoa Nib Nougatine, Coffee Ice Cream

Chamomile Crème Brûlée, Crème Chantilly, Fresh Berries

Strawberry Pistachio Tart, White Chocolate Ganache, Strawberry Sorbet

Goat Milk Cheesecake, Graham Cracker Streusel, Basil Sauce, Pink Grapefruit Sorbet

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Menu #3 -Four Courses \$90 dinner exclusive of tax & gratuity

Preselect two salads, two appetizers, two entrées and two desserts
for guests to select from upon arrival or to be served family style

Salad

Roasted Beet Salad, Yogurt, Raisins, Sunflower Seeds, Flax Seeds, Spiced Vinaigrette

Endive Salad, Apple, Candied Walnuts, Blue Cheese Banyuls Vinaigrette

Frisée Aux Lardons, Hard Boiled Hen Egg, Cipollini Onion
Haricot Vert, Croutonsm Sherry Bacon Vinaigrette

Appetizers

Foie Gras Brûlée, Diced Fruits, Nuts, Poppy Seeds, Toasted Brioche

Jumbo Lump Crab Cake, Sauce Gribiche, Fennel Apple Salad

Steak Tartar, Classic Flavors, Quail Egg, Crispy Garlic, Crimson Shallots

Entrée

Seared Tuna “Au Poivre”, Pomme Puree, Garlicky Spinach, Beurre Rouge

Filet Mignon, Mushrooms and Brussel Sprouts, Creamy Chive Pomme Purée
(+\$5 supplement add Foie Gras and Perigourdine Sauce)

Grilled Swordfish, Tomato Provençal, Sautéed Kale, Maître d’Butter

Desserts

Chocolate Sabayon Mousse

Espresso Caramel, Cocoa Nib Nougatine, Coffee Ice Cream

Chamomile Crème Brûlée, Crème Chantilly, Fresh Berries

Strawberry Pistachio Tart, White Chocolate Ganache, Strawberry Sorbet

Goat Milk Cheesecake, Graham Cracker Streusel, Basil Sauce, Pink Grapefruit Sorbet

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Seasonal Vegetarian Option:

Tortelloni, Goat Cheese
Cippolini Onions, Thumbelina Carrots, Brussel Sprouts, Hazelnut Mascarpone
or
Wild Forest Mushroom & English Pea Risotto
Chardonnay Cream, Pecorino Romano

Additional sides, each serves 2-3 guests
Belgian Frites, Hand Cut, Served with an Aioli Trio \$5
Market Vegetables \$9
Spring Carrots, Preserved Tangerine, Coriander \$10

Passed Hors d'Oeuvres

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

Vegetarian

French Fry Cone, Harissa Aioli \$3
Fennel Seed Hummus, Cucumber, Feta, Olive Oil \$3
Avocado Toast, Cilantro, Radish, Baguette, Olive Oil \$3.5
Crispy Arancini, Lemon & Parmesan \$3.5
Pommes Dauphine (crisp potato puffs) \$4
Artichoke Barigoule, Crostini, Pipe Dreams Goat Cheese \$4
Niçoise Tartlets \$4
Ratatouille Tarts \$4
Gougères (gruyère cheese puff) \$4
Caramelized Onion and Blue Cheese Tarts \$4
Truffle Mushroom Duxelle, Crostini \$4
Crispy Artichokes, Romesco \$3.5
Fromage Fort Crostini, Seasonal Marmalade \$3
Crêpe, Pipe Dreams Cheese, Salt-Roasted Beets \$3.5
Mini Tarte Tatins, Shallots, Blue Cheese \$4
Brie De Meaux en Croûte \$3

Seafood

Maine Lobster Bisque Shooter, Brandy, Tarragon, Celery \$4
Tempura Shrimp, Red Curry, Citrus Aioli \$4
Chilled Citrus & Garlic Marinated Shrimp, Aji Amarillo Sauce \$4
Tuna Tartar on Pommes Gaufrettes, Sesame & Sea Salt \$4
Freshly Shucked Oysters on the ½ Shell, Lime & Green Apple Mignonette \$3

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- Shrimp Cocktail, Classic Horseradish, Cocktail Sauce \$3.5
- Pissaladière Onion and Anchovy (Tarts) \$3
- Brandade (cod), Crostini, Tomato Provençal \$3
- Smoked Salmon Croque Monsieur (salmon and cheese mini sandwich) \$4
- Lobster Pomme Dauphine (lobster & gruyère cheese puff) \$4.5
- Oyster Rockefeller \$4.5
- Bacon Wrapped Shrimp Sticks, Sauce Gribiche \$4
- Harissa Shrimp Sticks, Aioli \$4
- Smoked Salmon Blini, Crème Fraiche, Caviar, Chives \$4
- Jumbo Lump Crab Cakes, Sauce Gribiche \$5
- Angels on Horseback, Lemon (oysters wrapped in bacon) \$4

Meat

- Grilled Chicken Satay, Curry Spice, Peanut Sauce \$4
- Petit Lamb Chop, Rosemary Roasted Garlic \$5.5
- Pork Rillettes, Crostini, Cornichon \$3
- Pâté de Champagne (bacon & port sauce) \$4
- Chicken Liver Pate, Crostini, Seasonal Marmalade \$4
- Steak Tartare, Brioche, Fine Herbs, Dijon \$4
- Mini Croque-Madame (grilled ham, cheese & quail egg mini sandwich) \$4
- General Tso's Sweetbreads \$4.5
- Mini Croque-Monsieur (grilled ham & cheese mini sandwich) \$3
- Foie Gras Mousse, Brioche, Seasonal Marmalade \$5
- French Dip, Parker Rolls, Gruyère (mini cheese steak) \$4
- Truffle Deviled Eggs, Caviar \$4
- Charcuterie, Melon, Fromage, Skewers \$4

Platters & Menu Additions

- Charcuterie Board -\$5.5 per ounce
- Selection of in-house Prosciutto, Salami Calabrese
- Coppa, Chorizo, Soppressata
- Baguette, Mustards, Pickles, Cipollini Onions

- Cheese Board-\$6 per ounce
- Selection of Six Imported & Regional Artisan Cheeses
- Baguette, Honey, Apricot Cake, Fig Spread

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Crudit  Platter- \$4 per person
Seasonal Variety of Raw Vegetables
Herb Dip, Roasted Red Pepper Dip
Petit Fours
\$4 per piece

Key Lime Meringue Tartlets
Almond Berry Frangipane
Chocolate Coffee Macaroons
Apple and Dulce de Leche Tart
Mini Banana Cream Pie
Chocolate Truffles

Cookies: \$14 per dozen (minimum one dozen per type of cookie)
Chocolate Chip, Gingersnap, Chocolate Macaroons, Oatmeal Raisin
Snicker Doodles, Peanut Butter

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. Our events staff can assist in making your event a unique and enjoyable experience.

Private Dining Spaces:

Brabo

The space is 100% private and features built in audio visual accommodating up to 18 guests at one long table or 28 comfortably/32 max. at round tables. The space can also be setup reception style accommodating 35 standing. Our Brabo is located towards the back of the restaurant for optimal privacy. The food and beverage minimum is \$500 during lunch, \$1,500 Sunday–Thursday dinner & \$2,000 Friday–Saturday dinner. Pricing is exclusive of 10% tax, 20% gratuity and a \$100 room rental fee.

Waterloo

The space is 100% private and features built in audio visual accommodating up to 18 guests at one long table or 28 comfortably/32 max. at round tables. The space can also be setup reception style accommodating 30 standing. The Waterloo room 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. The food and beverage minimum is \$500

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during lunch, \$1,500 Sunday–Thursday dinner & \$2,000 Friday–Saturday dinner. Pricing is exclusive of 10% tax, 20% gratuity and a \$100 room rental fee.

Brabo & Waterloo Combine

Our Waterloo & Brabo rooms can be combine via a retractable wall which There is a which allows the two spaces to be combine into one larger room. The space is 100% private and features built in audio visual and accommodates up to 64 guests seated and 80 standing. The food and beverage minimum is \$1,000 during lunch, \$3,000 Sunday–Thursday dinner & \$4,000 Friday–Saturday dinner. Pricing is exclusive of 10% tax, 20% gratuity and a \$100 room rental fee.

Chef’s Tasting Table

The Chef’s Table at Brasserie Beck offers an intimate look at Chef Brian McBride and his team’s incomparable styles. 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 an unforgettable culinary experience. 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 \$75 per person and five course \$90 per person. Table Minimum \$500 Sunday–Thursday & \$800 Friday–Saturday.

Buyout

Go Belgian for the night with customized menus from Chefs’ Wiedmaier & McBride. 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!

**To confirm any event a contract must be written
and signed 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

**\$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**

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No more than (5) credit cards may be used to pay for an event

Please contact Julie Albert
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