



THE DUPONT CIRCLE

DOYLE COLLECTION • WASHINGTON DC

**Wedding Menus At The Dupont Circle
Specially Crafted For You.**



Menu 1

Sample Seated Dinner Menu

Hors D'Oeuvres

Spicy Salmon tartare, yuzu, wonton
Peruvian ceviche
Mini crab cake, Old Bay remoulade
Tapenade crostini
Croque Monsieur
Arancini truffle soy sabayon

To Drink

Premium bar, 5 hours
Doyle signature cocktail
Premium spirits
Sparkling, red, white wines
Soft drinks, waters, juices

Bubbly Toast

At Dinner

To Start

Burrata, prosciutto, hazelnut pesto, balsamic vinaigrette

Pre-Selected entrees with Chef's inspired seasonal presentations

8 oz USDA grilled filet mignon
Bronzino
Wild Mushroom risotto

Served with

Cote du Rhone Chave Moncover
Three Brooms Sauvignon Blanc, New Zealand

To End

Apple tart tartin
Coffee and gourmet tea selection

\$250 per person



Menu 2

Sample Seated Dinner Menu

Hors D'Oeuvres

Crab salad on Guinness bread
Watermelon cubes, feta, mint
Herb crusted mini tenderloin, horseradish aioli
Eggplant caviar, pomegranate, cucumber, mint

To Drink

House bar, 5 hours
Sparkling, red, white wines
Soft drinks, waters, juices

Bubbly Toast

At Dinner

To Start

Tri-color beets, honey goat cheese, hazelnuts, beet mustard

Pre-Selected entrees with Chef's inspired seasonal presentations

Irish salmon
Braised short rib
Farro, quinoa, pomegranate, arugula, mustard

Served with

Pinot Noir, Hecht & Bannier, France
Pinot Grigio, Italo Cescon, Italy

To End

Bailey's Irish Cream cheesecake
Coffee and gourmet tea selection

\$224 per person



Menu 3

Sample Seated Dinner Menu

Hors D'Oeuvres

White bean crostini
Beef slider, smoked Irish cheddar, soffrito
Mini veggie quiche
Shrimp skewer, yuzu butter

To Drink

House bar, 4 hours
House spirits
Sparkling, red, white wines
Soft drinks, waters, juices

Bubbly Toast

At Dinner

To Start

Endive, poached pear, candied walnuts, Fourme de Ambert

Pre-Selected entrees with Chef's inspired seasonal presentations

Cajun chicken breast, beurre blanc, seasonal vegetable
Burrata ravioli/vegetarian option on request

To End

Blueberry mousse, vanilla sponge cake, black currant fondant
Coffee and gourmet tea selection

\$189 per person