

## PRIVATE DINING

### BREAKFAST

Served from 6:00 AM until 11:00 AM

#### CONTINENTAL 25.00

Choice of Orange, Apple, Grapefruit, Cranberry, Carrot or Tomato Juice  
Seasonal Fruit & Mixed Berries  
Assorted Pastries & Croissants, Whipped Butter & Gourmet Preserves  
Freshly Brewed Dark Roast “Scuro” Illy Coffee or Selection of Fine Teas

#### CAPITAL\* 33.00

Choice of Orange, Apple, Grapefruit, Cranberry, Carrot or Tomato Juice  
Seasonal Fruit & Mixed Berries  
Two Farm Fresh Eggs Any Style  
Roasted Fingerling Potatoes, Applewood Smoked Bacon, Breakfast Sausage or Virginia Style Ham  
Assorted Pastries & Croissants or Toast, Whipped Butter & Gourmet Preserves  
Freshly Brewed Dark Roast “Scuro” Illy Coffee or Selection of Fine Teas

#### SPA BREAKFAST\* 30.00

*For Guests who wish to consider their caloric, cholesterol and sodium intake*

Choice of Orange, Apple, Grapefruit, Cranberry, Carrot or Tomato Juice  
Acai Bowl Garnished with Granola & Mixed Berries  
Sliced Hawaiian Papaya  
Essence of Star Anise & Honeycomb  
Daily Baked Bran or Multi Grain Muffin  
Freshly Brewed Dark Roast “Scuro” Illy Coffee or Selection of Fine Teas

#### Astor Breakfast for two\* 200.00

Butler's Presentation of Caviar Served with Traditional Accompaniments  
Half Bottle of Veuve Clicquot Champagne  
Assorted Pastries & Croissants  
Whipped Butter & Gourmet Preserves  
Display of Thinly Sliced Prosciutto De Parma & Assorted Melons  
St. Regis Signature Omelet  
Maine Lobster, Maryland & Jumbo Lump Crab, Truffle Potatoes  
& Applewood Smoked Bacon  
Freshly Brewed Illy “Scuro” Dark Roast Coffee or Selection of Fine Teas

All orders subject to 20% service charge, 10% District tax and \$6.00 delivery charge.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

“GF” – Gluten Free “DF” – Dairy Free “V” – Vegetarian

## PRIVATE DINING

### BREAKFAST

Served from 6:00 AM until 11:00 AM

#### FRUITS

Seasonal Sliced Fruits or Mixed Berries 12.00

Seasonal Whole Fruit Selection 14.00

Tree Ripened Hawaiian Papaya with an Essence of Star Anise & Honeycomb 12.00

#### EGG SPECIALTIES\*

Titanic Omelet, Seven Organic Cage Free Eggs with Maine Lobster, Maryland Crab, Caviar & Black Italian Truffle 250.00

Two Organic Cage Free Eggs Any Style with Roasted Fingerling Potatoes, Applewood Smoked Bacon, Breakfast Sausage or Virginia Style Ham 17.00

Traditional Eggs Benedict, Canadian Bacon, Hollandaise & Roasted Fingerling Potatoes 21.00

St. Regis Omelet with Tillamook Cheddar, Scallions & Roasted Red Peppers 19.00

Egg White Frittata with Grilled Asparagus Spears, Roasted Red Pepper & Chives (V) 19.00

Angus Beef Filet & Forest Mushrooms 32.00  
Choice of Eggs Any Style & Side of Roasted Fingerling Potatoes

The Astor Omelet 35.00  
Maine Lobster, Maryland & Jumbo Lump Crab  
Truffle Potatoes & Applewood Smoked Bacon

#### ADD TO ANY ITEM

American Sturgeon Caviar 30.00

Sliced Black Truffle 15.00

#### BREAKFAST CLASSICS

Buttermilk Pancakes 18.00  
Choice of Traditional, Chocolate Chip or Blueberry

Thick Cut Brioche French Toast 20.00  
Roasted Pear, Granny Smith Apple Compote, Chantilly Cream

Malted Belgian Waffle 18.00  
Topped with Strawberries & Vanilla Mascarpone

Winter Harbor Smoked Salmon 22.00  
Sliced Tomato, Red Onion, Capers, Cream Cheese, Bagel

Bakery Basket 10.00  
Served with Whipped Butter & Gourmet Preserves

All orders subject to 20% service charge, 10% District tax and \$6.00 delivery charge.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

“GF” – Gluten Free “DF” – Dairy Free “V” – Vegetarian

## PRIVATE DINING

### BREAKFAST

Served from 6:00 AM until 11:00 AM

#### OATS & GRAINS

All Natural Granola 12.00

St. Regis Parfait 11.00

Organic Yogurt, Berries & Granola

Bircher Muesli 14.00

Creamed Oats, Yogurt, Apple & Orange-Blossom Honey

Irish Steel Cut Oatmeal 10.00

Wildflower Honey & Sun Dried Mango

Variety of Regular & Organic Cereals 10.00

Seasonal Berries or Banana

#### SIDES

One Egg, Any Style 6.00

Roasted Fingerling Potatoes 9.00

Plate of Grilled Asparagus with Citrus Hollandaise 10.00

Applewood Smoked Bacon 8.00

Virginia Style Ham 8.00

Country Pork Sausage 8.00

Chicken Sausage with Sun-Dried Tomato 8.00

Organic Yogurt with Fresh Fruit or Mixed Berries 10.00

#### BEVERAGES

Freshly Brewed Dark Roast “Scurio”  Coffee. Small Pot 9.00 / Large Pot 12.00

French Press 10.00

Espresso, Cappuccino, Café Latte or Café Mocha 8.00

Signature Hot Chocolate, Whipped Cream & Marshmallows. Small Pot 9.00 / Large Pot 12.00

Selection of Fine Teas & Herbal Infusions 8.00

Selection of Juices: Orange, Apple, Grapefruit, Cranberry, Carrot or Tomato 8.00

Selection of Milk: Whole, Skim, 2%, Soy or Almond 8.00

Raspberry Mango Organic Yogurt & Low Fat Milk Smoothie 10.00

Banana Strawberry Organic Yogurt & Low Fat Milk Smoothie 10.00

All orders subject to 20% service charge, 10% District tax and \$6.00 delivery charge.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

“GF” – Gluten Free “DF” – Dairy Free “V” – Vegetarian

## PRIVATE DINING

### ALL DAY DINING

Served from 11:00 AM until 11:00 PM

#### SOUPS

Grilled Corn Chowder with Jumbo Lump Maryland Crab 14.00

Chicken Pho Soup (GF) with Rice Noodles, Seasoned Chicken & Lime 12.00

#### SMALL PLATES

Chicken Wings Seasoned with BBQ-Sriracha Glaze or Traditional Mild Spice Buttermilk Ranch Dressing 15.00

Classic Caesar Salad 15.00

Shaved Rocca Parmesan & Brioche Croutons

Local Field Greens Salad (GF, V) 15.00

Red & Yellow Beets, Vermont Creamery Goat Cheese & Red Onion, Champagne Vinaigrette

Tossed Kale Salad (GF, DF, V) 16.00

Edamame, Cranberries, Toasted Cashews & White Balsamic Vinaigrette

#### ENTREES

St. Regis Cobb (Entrée) Salad 24.00

Mixed Field Greens, Grilled Organic Chicken, Tillamook Cheddar, Avocado, Applewood Smoked Bacon, Tomato & Hard Boiled Egg

Freshest Available Fish of the Day — Market Price

Served with Appropriate Starch & Vegetable

Roasted Half Chicken with Lemon & Thyme 36.00

Whipped Yukon Potatoes

Prime Beef Tenderloin 49.00

Roasted Fingerling Potatoes & Pinot Noir Bordelaise

Colorado Double Rack of Lamb 49.00

Gratin Potato & Thyme Jus

Bolognese with Semolina Casarecce Noodles 30.00

Ground Angus beef, Fresh Basil & Toasted Ficelle

Fresh Fettuccini 28.00

Topped with Tomato, Roasted Artichoke, English Peas & Shaved Rocca Parmesan Cheese

Chopped Sirloin Burger 24.00

Aged Cheddar, Glazed Vidalia Onions on Soft Sweet Potato Roll

Fresh Roasted Turkey Club Sandwich 19.00

Thick Cut Applewood Bacon, Lettuce & Heirloom Tomato

St. Regis Flatbread 22.00

Choose Your Own Toppings: Pepperoni, Sautéed Onions, Mozzarella, Wild Mushrooms, Artichokes, Spinach, Green Peppers, Black Olives, Sausage, Bacon & Roasted Garlic

All orders subject to 20% service charge, 10% District tax and \$6.00 delivery charge.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

“GF” – Gluten Free “DF” – Dairy Free “V” – Vegetarian

## PRIVATE DINING

### ALL DAY DINING

Served from 11:00 AM until 11:00 PM

#### SIDES

Steamed Garden Asparagus 8.00

Sautéed Baby Kale 8.00

Herb Roasted Fingerling Potatoes 8.00

Whipped Potatoes 8.00

Sautéed Baby Spinach 8.00

Thin Cut French Fries 8.00

Sweet Potato Fries 8.00

Add Grilled Chicken 9.00

Add Grilled Shrimp 12.00

Add Jumbo Lump Crab Meat 16.00

#### DESSERTS

Chocolate Cake 14.00

70% Chocolate Crèmeux, Chocolate Sauce

Traditional Crème Brûlée (GF) 12.00

Caramelized Vanilla Custard, Fresh Berries

New York Style Cheese Cake 12.00

Strawberry-Thyme Coulis

Meyer Lemon Tart 12.00

Dehydrated Meringue Kisses & Citrus Anglaise

All orders subject to 20% service charge, 10% District tax and \$6.00 delivery charge.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

“GF” – Gluten Free “DF” – Dairy Free “V” – Vegetarian

## PRIVATE DINING

### OVERNIGHT MENU

Served from 11:00 PM until 6:00 AM

Grilled Corn Chowder with Jumbo Lump Maryland Crab 14.00

Classic Caesar Salad 15.00

Shaved Rocca Parmesan & Brioche Croutons

Local Field Greens Salad (GF, V) 15.00

Red & Yellow Beets, Vermont Creamery Goat Cheese, Red Onion & Champagne Vinaigrette

Fresh Roasted Turkey Club Sandwich 19.00

Thick Cut Applewood Bacon, Lettuce & Heirloom Tomato

Chopped Sirloin Burger 24.00

Aged Cheddar, Glazed Vidalia Onions on Soft Sweet Potato Roll

St. Regis Flatbread 22.00

Choose Your Own Toppings: Pepperoni, Sautéed Onions, Mozzarella, Wild Mushrooms, Artichokes, Spinach, Green Peppers, Black Olives, Sausage, Bacon & Roasted Garlic

Traditional Crème Brûlée (GF) 12.00

Caramelized Vanilla Custard, Fresh Berries

New York Style Cheese Cake 12.00

Strawberry-Thyme Coulis

Chocolate Cake (V) 14.00

70% Chocolate Crèmeux, Chocolate Sauce

All orders subject to 20% service charge, 10% District tax and \$6.00 delivery charge.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

“GF” – Gluten Free “DF” – Dairy Free “V” – Vegetarian

## PRIVATE DINING

### KIDS MENU

Served from 11:00 AM until 11:00 PM

Chicken Noodle Soup 10.00

Mini Flatbread 14.00

Roasted Tomato & Mozzarella Cheese

Grilled Norwegian Salmon 24.00

Basmati Rice & French Green Beans

Organic Grilled Chicken Breast 22.00

Roasted Fingerling Potatoes & Baby Carrots

Casarecce Pasta 16.00

Shaved Rocca Parmesan Cheese & Toasted Garlic Bread

Crispy Fish & Chips 22.00

Battered Cod Strips & Tartare Sauce

Trio of Homemade Cookies 9.00

Chocolate Chip, Oatmeal Raisin & Vanilla Cookies

Warm Chocolate Brownie 7.00

Chocolate Sauce

Banana Split 9.00

Vanilla & Chocolate Ice Cream, Caramel Sauce

All orders subject to 20% service charge, 10% District tax and \$6.00 delivery charge.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

“GF” – Gluten Free “DF” – Dairy Free “V” – Vegetarian

## PRIVATE DINING

### COCKTAILS

*A Sample Selection From Our St. Regis Bar.*

#### SIGNATURE COCKTAILS

Perfect Martini

Choice of Bombay Sapphire Gin or Tito's Vodka, Dry Vermouth, 17.00

St. Regis "Red Snapper" Bloody Mary

The Original Fernand Petiot St. Regis Recipe 17.00

Manhattan

Rittenhouse Rye, Carpano Antica Vermouth, Bitters 17.00

### WINES BY THE GLASS & BOTTLE

#### CHAMPAGNE & SPARKLING (Glass/Bottle)

La Marca D.O.C, Prosecco, Italy 16.00/70.00

Moët et Chandon "Imperial" Brut, Épernay 25.00/125.00

Veuve Clicquot, "Yellow Label" Brut, Reims 28.00/140.00

Ruinart, Rosé, Brut, Champagne, M.V. 200.00

Dom Perignon, Cuvée, Reims 400.00

Krug "Grand Cuvée", Reims 500.00

#### WHITE & ROSE (Glass/Bottle)

Rosé of Grenache, Gassier "Espirit", Provence 16.00/65.00

Sauvignon Blanc, Christian Lauverjat, Sancerre, 18.00/80.00

Pinot Grigio, Bollini, Trentino-Alto Adige 15.00/60.00

Chardonnay, Hanzell, "Sebella", Sonoma 20.00/85.00

#### RED (Glass/Bottle)

Pinot Noir, Soter, "North Valley", Willamette Valley 22.00/100.00

Malbec, Altos Las Hormigas, Mendoza 17.00/60.00

Tempranillo, Bodegas Luzon, "Altos de Luzon" Jumilla 15.00/60.00

Cabernet Sauvignon, Buehler, Napa Valley 20.00/85.00

Merlot, Januik, "Novelty Hill", Columbia Valley 17.00/68.00

*A Master Wine List and The St. Regis Bar's Full Signature Cocktail Menu  
May Be Delivered To Your Room Upon Request.*

All orders subject to 20% service charge, 10% District tax and \$6.00 delivery charge.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

"GF" – Gluten Free "DF" – Dairy Free "V" – Vegetarian



## PRIVATE DINING

### SPIRITS & COCKTAILS

*All Bottles Include Choice of Fever Tree Mixers, Fresh Fruit & Glassware. Please Contact Private Dining For a Full Bottle List.*

#### VODKA

Grey Goose / Ketel One 200.00

#### GIN

Bombay Sapphire / Tanqueray 185.00

#### RUM

Bacardi Silver / Captain Morgan 185.00

#### BOURBON

Maker's Mark / Jack Daniels / Knob Creek 200.00

#### SCOTCH

Johnny Walker Black / Dewar's 220.00

The Macallan 12 260.00

#### CORDIALS

Grand Marnier / Bailey's Irish Cream / Kahlua / Sambuca 195.00

#### COGNAC

Hennessy VSOP / Remy Martin VSOP 195.00

All orders subject to 20% service charge, 10% District tax and \$6.00 delivery charge.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

“GF” – Gluten Free “DF” – Dairy Free “V” – Vegetarian

## PRIVATE DINING

### BEVERAGES

#### SODAS

Pepsi 6.00

Diet Pepsi 6.00

Mountain Dew 6.00

O.N.E. Natural Coconut Water 8.00

Fresh Lemonade 7.00

Pure Leaf Ice Tea 8.00

Arnold Palmer 7.00

Starbucks Cold Brew 10.00

Q Drinks Ginger Ale, Club Soda, Tonic Water 6.00

Choice of Juice: Orange, Apple, Grapefruit, Cranberry,  
Carrot or Tomato Juice 8.00

#### WATER

VOSS Water, Still or Sparkling (375 ml) 8.00

VOSS Water, Still or Sparkling (900 ml) 14.00

#### DOMESTIC BEER

Dogfish Head 60 Minute IPA, Milton, DE 8.00

Devil's Backbone Vienna Lager, VA 8.00

Samuel Adams, Boston, MA 8.00

Budweiser Light, St. Louis, MO 8.00

#### IMPORTED BEER

Hoegaarden, Belgium 10.00

Guinness, Ireland 12.00

Stella Artois, Belgium 9.00

Heineken, Netherlands 9.00

Corona, Mexico 9.00

All orders subject to 20% service charge, 10% District tax and \$6.00 delivery charge.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

“GF” – Gluten Free “DF” – Dairy Free “V” – Vegetarian