



GEORGE WASHINGTON'S
MOUNT ★ VERNON

THE MOUNT VERNON LADIES' ASSOCIATION

GEORGE WASHINGTON'S
MOUNT ★ VERNON

**MOUNT
VERNON**

INN RESTAURANT

2025 Catering Packet

Anthony Cavallo
Director of Food and Beverage
acavallo@mountvernon.org
703.799.6310

GEORGE WASHINGTON'S
MOUNT ★ VERNON

MENU

To ensure proper and prompt service, a pre-set menu is required for all groups over 15 people. Menu selections are due 14 days prior to your scheduled event. Final guest count must be supplied 5 business days in advance. A 22% service charge and 6% tax is applied to all event services. Menu items and prices are subject to change.

ROOM CAPACITIES & RATES

Evening Restaurant Buyout (4pm – 11pm)	Rental Fee	Food & Beverage Minimums
Sunday & Monday	\$1,500	\$9,000
Tuesday – Friday	\$2,000	\$14,000
Saturday & Sunday (before a holiday)	\$3,000	\$17,000

The Entire Restaurant does not include the Tavern

Room Rental fees do not apply to breakfast (7:00am-11:00am)

Individual Dining Rooms Evening Rentals	Capacity	Sun-Fri Rental	Sat Rental (Sun before holiday)	Food & Beverage Minimums
Betsy Ross Room	40 seated	\$300	\$350	Sun-Fri: \$1,200 Sat: \$1,500 (Sun before holiday)
Verandah Room	50-60 seated	\$450	\$550	Sun-Fri: \$2,500 Sat: \$3,500 (Sun before holiday)
George Washington Room	80-100 seated	\$800	\$1,500	Sun-Fri: \$5,000 Sat: \$9,000 (Sun before holiday)
Sunken Garden (Can only be rented in conjunction with Verandah room)	N/A	\$200	\$500	N/A

GEORGE WASHINGTON'S MOUNT ★ VERNON

TIMES OF AVAILABILITY

Breakfast: 7 am – 10 am | 2 hour event limit

Lunch: 11am – 4 pm | 2 hour event limit

Dinner: 4 pm – 11 pm / **Event time limit is contingent on the room selection**

The Entire Restaurant: Four hour event time. \$500 for each additional hour, and prorated food and beverage minimums. **The Entire Restaurant does not include the Tavern**

George Washington Room, Verandah and Sunken Garden: Three hour event time. \$250 for each additional hour, and prorated food and beverage minimums.

Betsy Ross: Three hour event time. \$200 for each additional hour, and prorated food and beverage minimums.

ENTERTAINMENT

Only non-amplified, acoustic, classical music will be permitted in a single dining room (e.g. string quartet, trio, harp, etc.). Amplified music will be permitted ONLY when the entire restaurant has been rented or in the Sunken Garden.

BEVERAGE SERVICE

No alcohol will be permitted to be brought in from the outside. We recommend that you select your wines in advance to ensure availability. There will be a \$200 bartender's fee for each bartender working an event. We recommend one bartender for every 75 guests.

ADDITIONAL SERVICES

Audio Video Services:

Podium with Speaker and Wireless Microphone: \$150.00

60" TV with rolling stand and HDMI cable - \$200

Bluetooth speaker: \$50

Wireless Microphone with Speaker: \$100

Additional requests can be accommodated through our AV department. Specific needs required two weeks prior to event.

Decorating Services:

There is a \$200 décor set up fee for all outside décor brought in by client, that you would like the Mount Vernon Inn to set up. This fee does not include basic table placement and setup.

For all off-site events including the Library, APC, Vaughn Lobby, Gristmill, East Lawn & Piazza, there could be additional equipment rental fees.

OUTSIDE SERVICES

Any services or products brought in from the outside must be pre-approved. The Mount Vernon Inn Restaurant has a recommended vendors list we will provide to aid in planning your special event. Any specialty items are to be ordered through the catering department and our partnered rental companies.

GEORGE WASHINGTON'S
MOUNT ★ VERNON

LUNCH ENTREES

This menu is available between the hours of 11am to 4pm

Select up to three entrees, then choose your salad/soup, and sides.

Options may be chosen from different tiers, but the highest price point will be applied per person.

\$44/person

Seared Rockfish *
Herb Crusted Beef Medallion with Hollandaise *
Roasted French Breast *
New York Strip *

\$38/person

Chicken Francaise *
Herb Pork Tenderloin*
Pan Seared Chilean Seabass*
Center Cut Sirloin Au Poivre *

\$31/person

Chicken Florentine *
Salmon Topped with Tarragon Butter cream sauce *
Vegetable Risotto *

Salad/Soup (Select one)

Spinach Salad with Strawberries and Honey Pecan Dressing*
House Salad with Choice of Dressing*
Feta Salad with Choice of Dressing *
Classic Caesar Salad*
Peanut Soup
Soup of the Day
Maryland Crab Soup

Sides (Select two)

Roasted Baby New Potatoes | Rice Pilaf | Yukon Mashed Potatoes
Parmesan Grits | Cheddar Polenta | Lemon & Herb Couscous | Classic or Mushroom Risotto
Steamed Vegetable Medley | Green Beans Almandine | Sautéed French Beans
Roasted Broccolini | Poached Asparagus | Braised Brussels Sprouts | Roasted Miso Carrots

** Can be added as a buffet option for an additional \$5 per person*

For a buffet, we require a minimum of 25 guests

** Plated Meal counts must be provided for parties. If no counts are provided, a \$4 per person surcharge will occur*

GEORGE WASHINGTON'S
MOUNT ★ VERNON

DINNER ENTREES À LA CARTE

Options may be chosen from different tiers, but the highest price point will be applied per person.

Select up to three entrees, then choose a salad, two sides, and one dessert.

** Plated Meal counts must be provided for parties.*

If no counts are provided, a \$4 per person surcharge will occur

Bread service is provided for all dinner options.

\$60/person

Grilled Grouper

Sliced Rack of Lamb with Rosemary Demi-glace *

Oscared Petite Filet Mignon

\$55/person

NY Strip with Maitre d' Butter *

Herb Crusted Beef Medallion with Hollandaise *

Grilled Pork Chop *

Cornish Hen

Pan Seared Chilean Seabass

Stuffed Eggplant

\$50/person

Roasted French Breast *

Flank Steak *

Scallops Francaise

Grilled Halibut *

Stuffed Bell Peppers

\$44/person

Chicken Francaise *

Pan Seared Rockfish

Herb Pork Tenderloin *

Chargrilled Hanger Steak *

Vegetable Scampi

\$40/person

Chicken Florentine *

Broiled Mahi Mahi

Salmon Topped with Tarragon Butter Cream Sauce *

Center Cut Sirloin Au Poivre *

Stuffed Pork Tender Loin *

Vegetable Risotto *

** Can be added as a buffet option for an additional \$9 per person*

For a buffet, we require a minimum of 25 guests

** Plated Meal counts must be provided for parties. If no counts are provided, a \$4 per person surcharge will occur*

GEORGE WASHINGTON'S
MOUNT ★ VERNON

Salad (Select one)

Spinach Salad with Strawberries and Honey Pecan Dressing
Warm Goat Cheese and Field Green Salad with Champagne Vinaigrette
House Salad with Cherry Tomatoes, Shredded Carrots, and a choice of Dressing
Feta Salad with Chopped Romaine Lettuce with a Choice of Dressing

Beef Carpaccio
Chilled Jumbo Shrimp
Caprese Salad
Classic Caesar salad

Sides

(Starches Select One)

Roasted baby new potatoes | Rice pilaf | Yukon mashed potatoes | Classic or Mushroom Risotto
Garlic Pomme Puree | Cheddar Polenta | Lemon & Herb Couscous | Parmesan grits

(Vegetables Select One)

Steamed Vegetable Medley | Green Beans Almondine | Sautéed French Beans
Roasted Broccolini | Grilled asparagus | Braised Brussels sprouts | Roasted Miso Carrots

Dessert (Select one)

Red Velvet Cake | Pecan Pie | Colonial Bread Pudding | Pineapple Upside Down Cake
Flourless Chocolate Cake | Heath Bar Cheesecake | Crème Brulee | Vanilla Ice Cream
| Fresh Fruit Cobbler | Chocolate Peanut Butter Mousse Cake |
Gluten-Free Carrot Cake

Add Ons

Tasting Portion Of Virginia Peanut Soup \$3
Colonial Hoecake \$10
Grilled Shrimp \$7
Lump Crab Cake With Lemon Butter (Market Price)
Additional Sides \$6

GEORGE WASHINGTON'S
MOUNT ★ VERNON

COCKTAIL PACKAGES

Minimum 2 hours

Bronze Package

Select 3 hors d'oeuvres and 1 platter

(choose from Tier one)

Includes 2-hour Beer and Wine package

\$32 Per Person

Silver Package

Select 5 hors d'oeuvres and 1 platter

(choose from tiers one and two)

Includes 2-hour House Brand Bar

\$44 Per Person

Gold Package

Select 6 hors d'oeuvres and 2 platters

(Choose from tiers one, two, and three for platters only)

Includes 2-hour Call Brand Bar

\$51 Per Person

Platinum Package

Select 8 hors d'oeuvres and 2 platters

or

Select 6 hors d'oeuvres and 3 platters

(choose from any tier)

Includes 2 hours Premium Bar

\$63 Per Person

**Hors D'oeuvres quantities are estimated at 3 pieces per person per hour*

Minimum of 25 guests required

GEORGE WASHINGTON'S
MOUNT ★ VERNON

Hors D'oeuvres:

Passed or Placed

Tier One

\$3.50 per piece (Minimum of 50 pieces)

- Shrimp Cocktail
- Coconut Shrimp
- Grit & Corn Fritters
- Spiced Chicken Canapes
- Chicken Satay
- Caprese Skewers
- Spinach Garlic Fetta Puffs
- Strawberry and/or Pecan Brie Bites
- Roasted Garlic & Blue Cheese Crostini
- Avocado & Pineapple Crostini
- Smoked Gouda Arancini with Red Pepper Coulis

Tier Two

\$5.50 per piece (Minimum of 50 pieces)

- Beef Carpaccio Crostini
- Bacon Wrapped Bourbon Glazed Shrimp
- Fried Scallop Almandine
- Tuna Tataki
- White Truffle Potato Fritters
- Mini Beef Wellingtons with Hollandaise

Tier Three

\$7.00 per piece (Minimum of 50 pieces)

- Prosciutto Mozzarella
- Short Rib Skewers
- Clams Casino
- Gorgonzola & Fig Profiteroles
- Chicken & Fontina Croquettes

Placed

Tier One

\$75 per platter. Each platter serves 25

- Swedish Meatballs
- Vegetable Crudité
- Buffalo Chicken Dip w/ Crackers

Tier Two

\$100 per platter. Each platter servers 25

- Imported Cheese and Fruit Display
- Sesame Seared Tuna Display

Tier Three

\$125 per platter. Each platter servers 25

- Baked Brie en Croute
- Charcuterie Display

GEORGE WASHINGTON'S
MOUNT ★ VERNON

Snack and Break Stations

CREATE YOUR OWN TRAIL MIX - \$6.00 Per Guest

Make the perfect combination of salty and sweet treats with your choices of: Almonds, Cashews, Peanuts, M&Ms, Pretzels, and a variety of Dried Fruits

HEALTHY CHOICE - \$12.00 Per Guest

Yogurt & Granola, Protein Bars, Fruit Salad, Hummus & Veggies

COFFEE AND DESSERTS - \$12.00 Per Guest

Soft Baked Assorted Cookies, Tea Loaves, Coffee, Decaf, Hot Tea
For an additional \$3.00 you may add Brownies, Blondies, or Cupcakes

CHIPS AND DIPS - \$10.00 Per Guest

Variety of Tortilla Chips (Gluten-free chips available upon request), Pretzels, Salsa, and Queso
Add Spinach & Artichoke dip or French Onion Dip for an additional \$2.00

TACO STATION - \$15.00 Per Guest

Minimum of 25 guests is required (one-hour time limit)
Includes: Shredded Lettuce, Tomatoes, Shredded Cheese, Onions, Salsa, Sour Cream, Pulled Chicken and Ground Beef
Add Steak or Pork for an additional \$5 per person
Add Guacamole or Queso for an additional \$2 per person

SOFT PRETZEL STATION - \$10.00 Per Guest

with Assorted Dips

MINI CHEESEBURGER SLIDERS & FRENCH FRY STATION - \$15 Per Guest

A minimum of 25 guests is required (one-hour time limit)

PASTA STATION - \$10 Per Guest

(one-hour time limit)
Choose two kinds of pasta: Spaghetti, Penne, Linguine, Rotini
Choose two sauces: Alfredo, Pesto, Marinara, or Vodka Sauce
Comes with grilled vegetables and parmesan cheese

CANDY STATION- \$6 Per Guest

Assortment of different candies for your guests to take home

ASSORTED DESSERT STATION - \$10.00 Per Guest

Soft Baked Assorted Cookies, Assorted Cake Pops, Dark Chocolate Brownies, Mini Petit Fours, Rice Krispy Treats, Mini Cannolis

BEVERAGE STATION

Illy Coffee, Decaf, Hot Tea - **\$6.00 Per Guest**

Bottled Sodas and Water - **\$3.50 Per Guest**

COFFEE REFRESH (refresh advised every 3 hours) **IS \$4.00 Per Guest**

GEORGE WASHINGTON'S
MOUNT ★ VERNON

Wine Lists

House Wine List

White Wines (choose two)

- Silver Gate Chardonnay
- Silver Gate Sauvignon Blanc
- Silver Gate Pinot Grigio
- Silver Gate Moscato

Red Wines (choose two)

- Silver Gate Cabernet Sauvignon
- Silver Gate Pinot Noir
- Silver Gate Merlot
- Alta Vista Malbec

Premium Wine Upgrades (\$18 Per Person- Choose Four):

White (Choose Two):

Centine Banfi Pinot Grigio

Italy

Diatom Chardonnay

Santa Barbara, CA

Stoneleigh Sauvignon Blanc

New Zealand

Bex Reisling

Germany

Vino Rose Sangiovese

Columbia Valley, WS

Red (Choose Two):

Benziger Merlot

Monterey County, CA

Thomas Henry Pinot Noir

Sonoma, CA

3 Finger Jack Cabernet Sauvignon

Lodi, CA

Altamana Malbec

Maule, Chili

Torbreck Woodcutters Shiraz

Australia

Terra D'oro Zinfandel

Amador County, CA

Wines are subject to change based on availability.

GEORGE WASHINGTON'S
MOUNT ★ VERNON

BAR PACKAGES

FLAT RATE BAR

Beer and Wine Package

\$21/per person for first two hours

\$8/per person for every additional hour

One craft beer, one domestic beer, two house white wines, two house red wines

House Brand Bar

\$29/per person for first two hours

\$10/per person for every additional hour

Bar includes:

Burnetts Vodka, Montezuma Tequila, J&B Rare Scotch, Cruzan Light Rum, New Amsterdam Gin
Virginia Gentleman Bourbon, Canadian Club Whiskey, 4 house wine (2 red, 2 white), house beer, one craft beer
selection, sodas, and juice.

Call Brand Bar

\$32/per person for first two hours

\$12/per person for every additional hour

Bar includes:

Tito's Vodka, Bluecoat Gin, Bacardi Rum, Dewar's Scotch, Jack Daniels Whiskey, Jim Beam Bourbon, Sauza
Hornitos Tequila, 4 house wine (2 red, 2 white), house beer, one craft beer selection, sodas,
and juice.

Premium Bar

\$38/per person for first two hours

\$14/per person for every additional hour

Bar includes:

Grey Goose Vodka, Bacardi 8 Year Rum, Tanqueray Gin, Makers Mark Bourbon
Crown Royal Whiskey, Patron Silver Tequila, Johnnie Walker Black Scotch , 4 house wines, 2 upgraded wines
during dinner service, house beer, two craft beer selections, sodas, and juice.

GEORGE WASHINGTON'S
MOUNT ★ VERNON

Menu Item Descriptions and Dietary Classifications

(NT – Nut Tolerant / GT – Gluten Tolerant / DT – Dairy Tolerant)

Hors D'oeuvres (placed or passed)

Shrimp Cocktail (NT, GT, DT)

small citrus-infused chilled shrimp served with house-made cocktail sauce

Coconut Shrimp

coconut breaded shrimp served with a pureed peach reduction

Bacon Wrapped Bourbon Glazed Shrimp (NT, GT, DT)

Apple cider-cured wrapped shrimp with a spiced bourbon glaze

Grit & Corn Fritters

gristmill ground white grits and yellow corn, served with roasted jalapeno crema (cream sauce)

Spinach Garlic Feta Puffs (NT)

sautéed spinach, roasted garlic, and feta cheese wrapped in puff pastry triangles

Brie Bites

filo cups stuffed with melted brie topped with a choice of fresh strawberries or candied pecans

Smoked Gouda Arancini

Arborio rice balls, stuffed with aged smoked gouda, breaded and fried served with roasted red pepper coulis

Beef Carpaccio Crostini

seared center-cut beef tenderloin sliced thin on a toasted French baguette crostini with crème fraîche and diced chives

Tuna Tataki (NT, GT, DT)

slightly seared ahi tuna diced with citrus soy and ginger sauce in a Persian cucumber cup

Prosciutto Mozzarella (NT)

Ciliegini mozzarella wrapped in thinly sliced prosciutto on a sliced baguette, broiled with a lime basil aioli

Spiced Chicken Canapé (NT)

marinated and seasoned chicken mixed with sautéed bell peppers and sweet red onions in a filo cup

Beef Wellingtons

petit beef tenderloin, duxelles, wrapped in puff pastry and served with hollandaise sauce

Chicken Satay (NT, GT)

marinated chicken breast roasted with bell peppers and sweet red onion served with Dijon tarragon sauce

Fried Scallop Almondine (GT)

chopped sea scallops, marinated and fried in cornstarch tossed with brown butter lemon sauce and toasted almonds

Short Rib Skewer (NT, GT, DT)

apple cider bacon wrapped short rib with BBQ glaze

White Truffle Potato Fritters

whipped seasoned Yukon potatoes, crispy breading tossed in a white truffle parmesan sauce

Clams Casino (NT)

Gorgonzola & Fig Profiteroles

a blend of gorgonzola cheese, figs, and caramelized onions in a petite profiterole *

Caprese Skewers (NT, GT)

cherry tomato, pesto-marinated buffalo mozzarella, fresh basil, and sea salt

Roasted Garlic & Blue Cheese Crostini (NT)

creamy blue cheese spread with chopped roasted garlic and fresh chives (can add seared chopped steak)

Avocado & Pineapple Crostini (NT)

avocado tartar on petite sliced French baguette topped with grilled pineapple and chopped cilantro

Chicken & Fontina Croquettes

roasted chicken blended with fontina cheese and sun-dried tomatoes breaded and fried

GEORGE WASHINGTON'S
MOUNT ★ VERNON

Hors D'oeuvres (Placed Only)

Swedish Meatball Display (NT)

petite beef meatballs cooked in a blend of demi-glace and fresh sour cream

Vegetable Crudit  (NT, GT)

assortment of mixed vegetables served with creamy ranch dressing (vegetables vary seasonally)

Baked Brie en Croute (NT)

a large brie coated in brown sugar wrapped in puff a pastry, baked and served with assorted crackers

Charcuterie Board (DT, GT)

a variety of different cured meats, mixed olives, nuts, and dried fruits

Fruit & Cheese Display (GT)

a variety of seasonal fruits and various cheeses

Seared Sesame Tuna Display

sesame seed crusted yellowfin tuna seared rare, sliced, and served with ponzu sauce, pickled ginger, and wasabi aioli

Salads

Classic Caesar Salad

house-made croutons & Caesar dressing, cut romaine lettuce and shaved parmesan cheese

House Salad (NT, DT, GT)

mixed greens, cherry tomatoes, and shredded carrots. With a choice of dressing

Chilled Jumbo Shrimp (NT, DT)

2 each citrus-infused jumbo-sized shrimp (13-15.pound) served w/ honey garlic chili sauce

Spinach Strawberry Salad (DT, GT)

fresh baby leaf spinach sliced strawberries tossed in a honey pecan vinaigrette

Caprese Salad (GT, NT)

sliced and seasoned vine ripe tomatoes, fresh buffalo mozzarella, basil oil, balsamic reduction, and basil chiffonade

Beef Carpaccio (NT)

seared rare seasoned beef tenderloin, topped with wild arugula dressed with chili-infused red wine vinaigrette and fried capers

Feta Salad (GT, NT)

chopped romaine lettuce, sliced red onions, and hot house cucumbers. With a choice of dressing

Dressing Choices

Balsamic Vinaigrette (NT, DT, GT)

Champagne Vinaigrette (NT, DT, GT)

Buttermilk Ranch (GT, NT)

Blue Cheese Dressing (NT, GT)

Oil & Vinegar (NT, DT, GT)

Side Choices

Starch (Choose one)

- Roasted Baby New Potatoes (NT, GT, DT)
- Rice Pilaf (NT, GT, DT)
- Yukon Mashed Potatoes (GT, NT)
- Cheddar Polenta (NT)
- Lemon & Herb Couscous (NT)
- Garlic Pomme Puree (GT, NT)
- Parmesan Grits (NT)

Vegetable (Choose one)

- Saut ed French Beans (GT, NT)
- Green Bean Almandine (GT, DT)
- Braised Brussel Sprouts (NT, GT, DT)
- Roasted Broccolini (NT, GT,
- Poached Asparagus (GT, NT)
- Steamed Seasonal Vegetables (NT, GT, DT)
- Roasted Miso Carrots (DT)

GEORGE WASHINGTON'S
MOUNT ★ VERNON

Soup

Peanut Soup

a George Washington Staple, a peanut-based soup blended with aromatics and chicken stock

Roasted Tomato Bisque (NT, GT)

a blend of roasted tomatoes, roasted red peppers, sautéed onions, cooked in fresh basil and thyme, finished off with cream

Butternut Squash (GT, NT)

slightly spiced butternut squash pureed with aromatics and finished off with cream

Maryland Crab (GT, NT)

tomato broth soup with mixed vegetables and fresh crab meat

Cream of Crab (NT)

an aromatic cream-based soup with hints of seafood seasoning fresh parsley and crab meat

Vegetable (NT, DT)

seasonal vegetables, stewed in herbs and seasonings with orzo pasta

Entrée's

Seafood

Pan Seared Chilean Seabass (NT, GT)

lemon pepper-crusting filet seared in ghee

Grilled Halibut Provençale (NT, GT)

Halibut filet grilled topped with/ a tomato concasse cooked with olives, capers, and mixed herbs

Broiled Mahi Mahi (NT)

seasoned and broiled with/ white wine garlic cream sauce

Salmon (NT)

topped with/ tarragon butter cream sauce

Pan Seared Rockfish (Striped Bass) (GT)

smoked Romesco sauce, a blend of roasted red bell peppers, toasted almonds, vinegar, herbs and spices

Grilled Grouper (NT, GT, DT)

seasoned and char-grilled topped with/ spiced pineapple chutney, a cooked blend of shallots, roasted jalapeno, and fresh cilantro

Scallop Francaise (NT, GT)

pan-seared sea scallops cooked down in a white wine butter sauce, fried capers, and Italian parsley

Beef

Bourbon Glazed Short Ribs (NT, GT, DT)

Bourbon braised boneless beef short ribs, glazed with pureed pan sauce

Chargrilled Hanger Steak (NT, GT, DT)

char-grilled and sliced topped with/ chimichurri sauce

Filet Mignon (NT, GT, DT)

crisp seared center-cut beef tenderloin w/ red wine reduction pan sauce

New York Strip (NT, GT)

pan seared and topped with maître d'butter

Sirloin Au Poivre (GT)

chargrilled and sauced w/ peppercorn, shallot, cream and demi-glace

Flank Steak (NT, GT)

chargrilled and sliced topped with/ roasted corn, cherry tomatoes, onion, and cilantro

GEORGE WASHINGTON'S
MOUNT ★ VERNON

Menu Item Descriptions and Dietary Classifications

(NT – Nut Tolerant | GT – Gluten Tolerant | DT – Dairy Tolerant)

Poultry

Pan Seared Duck Breast (DT, GT)

basted crispy skin duck, sliced and sauced with Madeira blackberry and shallot jus

Roasted Frenched Breast (NT)

brown butter basted spiced herb-coated skin-on chicken breast with wingette, sauced w/ a light white wine cream sauce, pureed shallots

Cornish Hen (NT, GT)

roasted ½ hen, sauced w/ a honey Dijon gastrique

Pork

Herb Pork Tenderloin (NT, DT)

fresh herbs and panko-crusted center cut tenderloin w/ garlic honey sauce

Stuffed Pork Loin (NT, GT, DT)

sundried tomato and spinach stuffed loin, roasted w/ balsamic rosemary sauce

Grilled Pork Chop (NT, GT, DT)

tea brined and chargrilled w/apple chutney

Vegetarian

Vegetable Risotto (NT, GT)

Arborio rice sautéed with/ seasonal vegetables, white wine, butter, and parmesan cheese

Vegetable Scampi (NT)

pasta, sautéed seasonal vegetables, fresh herb butter, and white wine reduction

Vegetable Lasagna (NT)

pasta layered with/ house-made marinara, seasonal vegetables, and mozzarella cheese

Portabella Wellington (NT)

a portabella mushroom with duxelles and parmesan cheese wrapped in a puff pastry and topped with a red wine reduction

Vegan

Roasted Cauliflower Steak (NT, GT, DT)

smoky seasoned lemon-flavored roasted cauliflower topped with chimichurri

Stuffed Bell Pepper (NT, GT, DT)

rice pilaf and seasonal vegetable stuffed pepper w/ red pepper coulis

Grilled Portabella Mushroom (NT, GT, DT)

marinated portabella chargrilled with caramelized balsamic onions

Stuffed Eggplant

a roasted half eggplant stuffed with couscous, sundried tomatoes, mixed squashes, onions, fresh herbs, and topped with citrus tahini sauce

Other

Lamb Loin Chops (NT, GT, DT)

pan-seared and roasted petit chops topped with/ bacon jam

Rack of Lamb (NT)

Frenched lamb, basted and herb roasted sauced w/ rosemary shallot pan sauce

Bison Strip Steak (NT)

Chargrilled center cut and topped with spiced onion marmalade

GEORGE WASHINGTON'S
MOUNT ★ VERNON

NOTES

Four horizontal bars for taking notes. The top bar is dark blue, and the other three are light gray.

GEORGE WASHINGTON'S MOUNT VERNON

