

Summer Event Menus

All prices will have 10% tax and 20% gratuity added

Menus are subject to seasonal changes

**OPTION #1/$30 per person**

***Appetizers***

DC grown shoots salad |blueberries | cucumbers | chives |

maryland feta cheese | lemon vinaigrette GF, V

DCH cherry wood smoked bacon & asiago "doughnuts" | creole mustard

***Entrees***

crispy quinoa cakes | seasonal vegetables | yellow beet puree | goat cheese V

crispy turkey katsu | black rice | roasted radish | edamame | yuzu avocado sesame pesto

***Add dessert $7 per person***

Add $7 per person for Dessert: s’mores Pot du crème V **or**

DCH ricotta cheesecake | passionfruit glaze | white chocolate cookie crustGF, V

**OPTION #2/$40 per person**

***Appetizers***

DC grown shoots salad |blueberries | cucumbers | chives |

maryland feta cheese | lemon vinaigrette GF, V

DCH cherry wood smoked bacon & asiago "doughnuts" | creole mustard

corn & okra pancake | lump crabmeat | pea shoots |

pickled green tomato | greek yogurt| chili GF

***Entrees***

crispy quinoa cakes | seasonal vegetables | yellow beet puree | goat cheese V

crispy turkey katsu | black rice | roasted radish | edamame | yuzu avocado sesame pesto

squid ink rigatoni | texas shrimp | baby broccoli | pork belly sausage | moscato | chili

***Add dessert $7 per person***

Add $7 per person for Dessert: s’mores Pot du crème V **or**

DCH ricotta cheesecake | passionfruit glaze | white chocolate cookie crustGF, V

GF = gluten Free V = Vegetarian VG = Vegan

**OPTION #3/$50 per person**

***Appetizers***

DC grown shoots salad |blueberries | cucumbers | chives |

maryland feta cheese | lemon vinaigrette GF, V

corn & okra pancake | lump crabmeat | pea shoots |

pickled green tomato | greek yogurt| chili GF

artisan cheese plate | quince paste| cherry drop peppers |

smoked nuts | whole grain toast V

***Entrees***

crispy turkey katsu | black rice | roasted radish | edamame | yuzu avocado sesame pesto

Semolina pappardelle | melted heirloom tomatoes | garden beans | zucchini | shiso VG

bourbon smoked pork cheeks | job’s tear pilaf | shaved kale & fennel slaw GF

***Add dessert $7 per person***

Add $7 per person for Dessert: s’mores Pot du crème V **or**

DCH ricotta cheesecake | passionfruit glaze | white chocolate cookie crustGF, V

**OPTION #4/$60 per person**

***Appetizers***

artisan cheese plate | quince paste| cherry drop peppers | smoked nuts |

whole grain toast | olive tapenade | bacon shallot jam | currant compote

DCH cherry wood smoked bacon & asiago "doughnuts" | creole mustard

corn & okra pancake | lump crabmeat | pea shoots |

pickled green tomato | greek yogurt| chili GF

***Entrees***

crispy turkey katsu | black rice | roasted radish | edamame | yuzu avocado sesame pesto

bourbon smoked pork cheeks | job’s tear pilaf | shaved kale & fennel slaw GF

grilled cafe steak | roasted carrots | snap peas | grilled spring onions |

DCH signature steak sauce

***Add dessert $7 per person***

Add $7 per person for Dessert: s’mores Pot du crème V **or**

DCH ricotta cheesecake | passionfruit glaze | white chocolate cookie crustGF, V

GF = gluten Free V = Vegetarian VG = Vegan