



Lorien Hotel & Spa

Catering Menu

“I’ve built my career by using only the most seasonal ingredients and staying true to my culinary influences from Belgium and beyond.”

– Chef Robert Weidmaier

LORIEN
hotel & spa

Lorien Hotel & Spa

1600 King Street

Alexandria, VA 22314

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Lorien Hotel & Spa

Dinner

PLATED DINNER

STARTERS

(choose two)

- **BRABO Caesar Salad**
Parmesan Tuile, Boqueron Anchovy, Chopped Farm Eggs
- **Mixed Green Salad**
Raw & Braised Vegetables, Lemon Vinaigrette
- **Baby Arugula Salad**
Caramelized Shallots, Rocca Cheese, Sherry Vinaigrette
- **Endive & Apple Salad**
Candied Walnuts, Gorgonzola, Apple Cider Vinaigrette
- **Soup Du Jour**
Chef's Seasonal Soup

PREMIUM STARTERS*

- **Jumbo Lump Crab Cake**
Old Bay Remoulade, Celery Root Slaw
ADD \$8 Per Person
- **Grilled Georgia Quail**
Black Barley, Mustard Greens, Bourbon-Molasses Glaze
ADD \$7 Per Person
- **Seared Rare Tuna**
Espelette Aioli, Asian Greens, Pickled Red Pepper
ADD \$8 Per Person
- **Roasted Duck Breast**
Macadamia Nut Butter, Caramelized Pear
ADD \$7 Per Person

*Premium Starters can also be prepared as an additional course, please inquire for pricing.

DESSERTS

(choose two)

- **Vanilla Bean Crème Brûlée**
Lemon Whipped Cream, Pistachio Shortbread
- **Passionfruit White Chocolate Mousse**
Banana Cake, Pineapple Allspice Compote
- **Frangipane Torte**
Seasonal Fruit, Vanilla Cream, Candied Almonds
- **Dark Chocolate Bavarian**
Black Magic Cake, Salted Caramel Sauce, Chocolate Tuile
- **Fresh Mixed Berries**
Grand Marnier Anglaise
- **Goat Cheese Cheesecake**
Graham Cracker Crumble, Rose Meringues, Raspberry Sauce
- **Citrus Olive Oil Cake**
Yuzu Curd, Vanilla Yogurt Espuma, Oat Streusel
- **Cappuccino Panna Cotta**
Chocolate Crumble, Caramel Corn, Milk Froth

ENTRÉES

(choose two*)

- **Roasted Farmhouse Chicken**
Baby Potatoes, Spinach, Natural Jus
\$60 Per Person
- **Pan-Roasted Salmon**
Carrot-Cardamom Puree, Wilted Kale, Baby Carrots, Lime Butter Sauce
\$64 Per Person
- **Grilled Mountain Trout**
Haricot Verts, Potato Puree, Lemon Butter Sauce
\$62 Per Person
- **Seared Swordfish**
Atlantic Swordfish Pave, Grilled Broccoli Rabe, Chopped Country Olive, Olive Oil Emulsion
\$65 Per Person
- **Red Wine Braised Angus Beef Short Rib**
Creamy Polenta, Baby Vegetables, Red Wine Jus
\$69 Per Person
- **Filet Mignon, 8 oz.**
Potato Puree, Spinach, Wild Mushrooms, Red Wine Sauce
\$72 Per Person
- **Bistro Filet, 8 oz.**
Wild Mushrooms, Roasted Potatoes, Green Peppercorn Sauce
\$62 Per Person
- **Berkshire Pork Loin**
Bourbon Caramelized Apples, Wilted Mustard Greens, Apple Cider Jus
\$64 Per Person
- **Farro Risotto**
Roasted Cipollini Onions, Seasonal Wild Mushrooms, Mascarpone, Buerre Blanc
\$53 Per Person

*The price of the higher priced entrée will apply for all, entrée counts required in advance for groups of 50 or more guests.

Plated Dinner includes Bread & Butter, Starter, Entrée, Dessert, Coffee & Organic Hot Teas Service.

Menu pricing subject to change. All food and beverage charges shall be subject to a 22% taxable service charge and 10% tax..