

The Mayflower Autograph Hotel Presents:

EDGAR

BAR & KITCHEN

1127 Connecticut Avenue
Washington, DC 20036

Private Dining Events

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EDGAR

BAR & KITCHEN

Located in the footprint of the original restaurant space with entrances in the lobby and on Connecticut Avenue, EDGAR replaces the former Town & Country and Café Promenade and promises a contemporary twist to the iconic hotel. Bringing the spirit of the grand bar back to Connecticut Avenue, Edgar embraces the history of its legendary location and is poised to become an iconic yet modern fixture within DC's social and cultural scene.

Designed by award-winning New York firm AvroKo, responsible for popular New York restaurants such as Beauty & Essex, The Hurricane Club and Saxon & Parole, EDGAR encompasses dark woods, leathers and antique mirrors to set the mood while incorporating key features such as the original 1920's floors in areas throughout the restaurant.

An upscale, modern eatery, EDGAR features traditional American brasserie cuisine and authentically crafted cocktails, which marks The Mayflower's return to the iconic bar scene. Like the much-loved Town & Country Bar, EDGAR will be the place to toast with a classic beverage, but a creative and artisanal cocktail menu is the new star.

EDGAR's dining room accommodates up to 166 people with a Private Dining Room that seats 22 people and a private Reading Room that can accommodate 50 people. Our private rooms offer unique and tasty menus that can be custom made, upon request, to fit your event. Our team is dedicated to making your event as special as possible and we thrive on opportunities to create wonderful memories for our guests.

**The Mayflower Autograph Hotel Introduces:
Giridhar Sastry**



As the Executive chef of Edgar Bar and Kitchen, chef Sastry began his culinary career in Mumbai, India, 15 years ago. He joined The Mayflower family as the Executive Sous Chef on April 4, 2010.

His culinary talent has endowed him with a rewarding career and his exemplary leadership continues to enlist and support his valuable colleagues. In its infancy, Chef Sastry has created a modern yet classic feel of EDGAR that appeals to both old and new clientele and keeps our guests coming back.



The Private Dining Room



EDGAR offers two private dining rooms, one that seats 22 people and one that seats 50 people. The private dining room is a perfect place to host a small lunch or dinner meeting and the reading room is more spacious with a wonderful atmosphere for a corporate happy hour or bridal or baby shower. Both spaces are available for breakfast, lunch and dinner and have a wide array of menus to choose from, including ordering from our a la carte menu. Our chefs would also be more than happy to create a customized menu for your event to make it as special as possible.

	Capacity	Catering Minimum		Room Rental Fee		Duration
Room:	PDR & Reading Room	PDR	Reading Room	PDR	Reading Room	PDR and Reading Room
Breakfast	22 or 50 guests	\$600	\$1,500	N/A	\$500	6:30am-11:00am
Lunch	22 or 50 guests	\$800	\$2,500	N/A	\$500	11:30am-3:00pm
Dinner or Reception	22 or 50 guests	\$1,200	\$5,000	\$200	\$500	Dinner: Sun-Fri: 5pm-10pm Sat: 5pm-11pm Reception: 5:00pm-Midnight

Information about Event Technology services is available upon request.



breakfast

continental

seasonal fruits

choice of one

parfait

blood orange | roasted pumpkin seeds | greek yogurt
house made granola

bircher muesli

toasted almond | dried red currant | green apple

assorted breakfast pastries | breakfast breads

coffee | tea | freshly squeezed juices

\$24 per person

prices are exclusive of tax and gratuity



plated breakfast

*all breakfasts are served with
cage-free eggs and home-fried potatoes*

choice of one

parfait

blood orange | roasted pumpkin seeds | greek yogurt
house made granola

fresh fruit plate

seasonal fruits and citrus

select one of the following

two eggs any style

choice of: applewood smoked bacon | ham steak
pork sausage | chicken apple sausage

egg white frittata

spinach | roasted cauliflower | tomato & shallot relish

eggs benedict

classic canadian bacon | hollandaise

huckleberry granola pancakes

huckleberry apple compote

coffee | tea | freshly squeezed juices included

\$30 per person

prices are exclusive of tax and gratuity



buffet breakfast

all breakfasts are served with cage-free eggs

smoked salmon

assorted artisanal cheeses and cured meats

homemade granola

muesli

oatmeal

seasonal fruits (sliced and whole)

yogurt

assorted cereals

scrambled eggs

applewood smoked bacon

breakfast sausage

homefries

omelet at request

pancakes

breakfast pastries

house made banana bread

miniature croissants

assorted danish

assorted muffins

variety of bagels

english muffins

white | whole wheat | rye | multigrain toast

coffee | tea | freshly squeezed juices

\$26 per person

prices are exclusive of tax and gratuity



lunch package 1

starters

choice of one

soup of the day

mixed green salad

pumpkin seed | dried red currant | manchego cheese

entrees

choice of one

cobb salad

avocado | bacon | cucumber | egg | tomato | blue cheese

turkey club

lettuce | tomato | bacon | mayo | rustic multigrain

farmers market

fresh mozzarella | lentil hummus | tomato | grill asparagus | arugula | ciabatta

dessert

assortment of miniature desserts

served family style

\$45 per person

prices are exclusive of tax and gratuity



lunch package 2

starters

choice of one

soup of the day

mixed green salad

pumpkin seed | dried red currant | manchego cheese

entrees

choice of one

roasted vegetable ravioli (vegan)

red beet and acorn squash purees

roasted chicken

crispy yucca | aji amarillo jicama slaw | salsa verde

seafood risotto

scallops | calamari | mussels | shrimp

dessert

choice of one

apple galette

warm apple pastry | vanilla ice cream | caramel sauce

flourless chocolate cake

blood orange | fresh whipped cream

\$55 per person

prices are exclusive of tax and gratuity



lunch package 3

starters

choice of one

clam chowder

caesar salad

shaved parmesan | herbed croutons

entrees

choice of one

seafood risotto

scallops | calamari | mussels | shrimp

roasted chicken

crispy yucca | aji amarillo jicama slaw | salsa verde

hanger steak

tri color potato | chimichurri | asparagus swiss chard

dessert

choice of one

apple galette

warm apple pastry | vanilla ice cream | caramel sauce

carrot cake

carrot powder | candied walnuts

\$65 per person

prices are exclusive of tax and gratuity



dinner package 1

starters

share a selection of edgar charcuterie

dried and cured meats | cornichons | grain mustard | fig jam

choice of one

soup of the day

mixed green salad

pumpkin seed | dried red currant | manchego cheese

entrees

choice of one

seared swordfish

cauliflower puree | pickled fennel | lobster veloute

roasted chicken

crispy yucca | aji amarillo jicama slaw | salsa verde

dessert

choice of one

apple galette

warm apple pastry | vanilla ice cream | caramel sauce

flourless chocolate cake

blood orange | fresh whipped cream

\$60 per person

prices are exclusive of tax and gratuity



dinner package 2

starters

share a selection of edgar charcuterie and local cheeses
dried and cured meats | cornichons | grain mustard | fig jam

choice of one

clam chowder

caesar salad

shaved parmesan | herbed croutons

entrees

choice of one

seared swordfish

cauliflower puree | pickled fennel | lobster veloute

snake river farms waygu beef top sirloin 8 oz

mashed potatoes | roasted brussel sprouts | port wine glaze

roasted chicken

crispy yucca | aji amarillo jicama slaw | salsa verde

dessert

choice of one

apple galette

warm apple pastry | vanilla ice cream | caramel sauce

flourless chocolate cake

blood orange | fresh whipped cream

carrot cake

carrot powder | candied walnuts

\$75 per person

prices are exclusive of tax and gratuity



dinner package 3

starters

share a selection of edgar charcuterie and local cheeses

cornichons | grain mustard | fig jam

choice of one

soup of the day

caesar salad

shaved parmesan | herbed croutons

choice of one

papas bravas

crispy tri color potatoes | aji amarillio | manchego cheese

crab cake appetizer

polenta | dijon mustard remoulade

entrees

choice of one

seared swordfish

cauliflower puree | pickled fennel | lobster veloute

roasted chicken

crispy yucca | aji amarillo jicama slaw | salsa verde

snake river farms waygu beef top sirloin 8 oz

mashed potatoes | roasted brussel sprouts | port wine glaze

dessert

choice of one

apple galette

warm apple pastry | vanilla ice cream | caramel sauce

flourless chocolate cake

blood orange | fresh whipped cream

pecan praline monkey bread

crunchy nougatine | citrus | salted caramel praline ice cream

carrot cake

carrot powder | candied walnuts

\$90 per person

prices are exclusive of tax and gratuity



RECEPTION MENUS

cold hors d'oeuvres

\$7 per piece

fresh mozzarella | tomato | basil

poached jumbo shrimp

rare sirloin | caramelized onion | blue cheese

ahi tuna | seaweed salad | spicy chili sauce

chicken salad with walnuts and apple | lettuce cup

hot hors d'oeuvres

\$7 per piece

duck sliders | duck confit meatballs | foie gras | fig jam | shaved celery

orange chicken | black sesame

crab cake | chipotle remoulade

rare sirloin | blue cheese grits | pickled red onion

seared scallop | sage drawn butter



RECEPTION STATIONS

farmstead cheese board
meadow creek dairy appalachian and grayson | cherry glen monocacy ash
seasonal jam | marcona almonds
\$14 per person

hummus
presentation of vegetables | warm pita bread | marinated olives
\$11 per person

olli salumeria charcuterie board
prosciutto | toscano | sweet coppa | cornichon | whole grain mustard
\$15 per person

crudit 
selection of seasonal vegetables prepared for dipping | old bay ranch | caramelized onion dip
\$11 per person

edgar dip
olive tapenade | artichoke | sun dried tomato | rustic sourdough
\$11 per person

italian
fresh mozzarella | tomato | fire roasted peppers | marinated mushrooms | olli prosciutto | mixed olives
balsamic glaze | sliced country style bread
\$12 per person

prices are exclusive of tax and gratuity



BUBBLES

	Glass	Bottle
Mumm Cuvee, Brut Napa Valley, CA	\$14	\$60
Stellina di notte Prosecco, Veneto, IT	\$10	\$44
J Cuvée 20, Sonoma, CA		\$75
"Mayflower" Fete Cuvée 2008, Sonoma, CA		\$80
Chandon, Rosé, CA	\$11	\$44
Moet & Chandon "Imperial" Brut, Reims, FR	\$44	\$160
Veuve Cliquot, Yellow Label, Reims, FR		\$124
Veuve Cliquot, Rose, Reims, FR		\$145
Dom Perignon, Brut 2006, Reims, FR		\$285

ROSE

Anew, 2015, Columbia Valley, WA	\$8	\$36
Vieuvité extraordinaire, Provence, FR	\$12	\$48

WHITES

Sauvignon Blanc

Groth, 2015, Napa Valley, CA		\$60
Cape Mentelle, 2016, Margaret River, AUS	\$10	\$40
Frog's Leap, 2015, Rutherford, CA	\$15	\$60
Illumination, 2015, Rutherford, CA		\$94
Domaine Thomas & Fils la crêpe, 2014, Sancerre, FR		\$78

Pinot Grigio

Urlo, 2014, Veneto, IT	\$11	\$44
Barrymore, 2015, Sonoma, CA	\$13	\$52

Riesling

Cheateau St. Michelle, 2014, Columbia Valley, WA	\$10	\$36
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Chardonnay

kendall jackson "jackson estate", 2014, santa maria valley, CA	\$14	\$64
Stag's Leap Wine Cellars "Hands of Time", 2014, Napa Valley, CA	\$16	\$70
Newton Vineyards "Red Label", 2014, Napa Valley, CA	\$15	\$67
Cakebread, 2013, Napa Valley, CA		\$105
Staglin Family Vineyards "Salus" Estate, 2011, Rutherford, CA		\$95
Far Niente, 2011, Napa Valley, CA		\$120

REDS

Pinot Noir

Carmel Road, 2014, Monterey, CA	\$12	\$52
Smoke Tree, 2014, Sonoma, CA	\$15	\$60
Flowers, 2013, Sonoma Coast, CA		\$100
Ken Wright, 2013, Willamette, OR		\$80

	Glass	Bottle
Merlot		
Dynamite, 2013, North Coast, CA	\$11	\$44
Velvet Devil, 2014, Columbia Valley, WA	\$13	\$52
Cakebread Cellars, 2012, Rutherford, CA		\$120
Stag's Leap Wine Cellars, 2013, Napa Valley, CA		\$145
Syrah		
Ramey, 2008, Sonoma, CA		\$99
Mitolo G.A.M., 2005, McLaren Vale, AUS		\$140
Cabernet Sauvignon		
Great American Wine Co., 2013, Sonoma, CA	\$11	\$44
Substance, 2014, Columbia Valley, WA	\$13	\$52
Newton Vineyards "Red Label", 2014, Sonoma, CA	\$15	\$60
Justin, 2014, Paso Robles, CA		\$64
Laurel Glen "Counterpoint", 2013, Sonoma, CA		\$88
The Prisoner, 2015, Napa Valley, CA		\$94
Joseph Phelps, 2013, Napa Valley, CA		\$120
Jordan, 2012, Sonoma, CA		\$120
Silver Oak, 2011, Napa Valley, CA		\$150
Malbec		
Terraza Reserva, 2014, Mendoza, ARG	\$11	\$42
Finca Sopenia Reserve Malbec, 2014, Mendoza, ARG		\$55
Grenache		
Cotes du Rhone, 2013, Suaveterre, FR	\$10	\$44
Tempranillo		
Termes, 2012, Toro, SPA	\$13	\$52
Zinfandel		
Frog's Leap, 2013, Napa Valley, CA		\$76
Orin Swift 'Saldo', 2014, Napa Valley, CA		\$95
Italian Classics		
Masi Valpolicella Classico, 2012, Veneto, IT		\$80
Banfi Brunello di Montalcino, 2006, Tuscany, IT		\$115
Ceretto Barolo Zonchera, 2012, Piedmont, IT		\$125
Donna Olympia Bolgheri Millepassi, 2013, Tuscany, IT		\$78
Bordeaux Classics		
Cos d'estournel, 2011, Saint-Estèphe, Bordeaux, FR		\$175
Château Haut Brion, 2003, Pessac-léognan, Bordeaux, FR		\$560
Château Lynch Bages, 2000, Pauillac, Bordeaux, FR		\$300
Château Mouton Rothschild, 2003, Pauillac, Bordeaux, FR		\$580