

# Del Mar

FABIO TRABOCCHI

*Restaurants*



## PRIVATE DINING MENUS

Full Package Fall/Winter 2017

## PRIVATE DINING ROOMS

Fabio Trabocchi Restaurants are known as the benchmark for elegant entertaining in the Nation's capital. Del Mar's elegant interiors by World renown Barcelona architect/designer Lazaro Rosa Violan are the perfect backdrop for your private event.



Not Including Tax. Planner Fee and Discretionary Gratuity All Menus Subject to Seasonal Availability

Del Mar de Fabio Trabocchi | 791 Wharf Street SW, Washington, D.C. 20024  
202.701.8435 | [www.delmar dc.com](http://www.delmar dc.com) | Director of Private Events, Sarah Bengtson |  
[sarah.bengtson@fabiotrabocchi.com](mailto:sarah.bengtson@fabiotrabocchi.com)

## WEEKDAY BREAKFAST

Available Monday – Friday from 7:30 am until 10:00 am by private reservation only

All Menus Include Freshly Brewed Coffee, Hot Tea, Iced Tea & Orange Juice

### THE DEL MAR - \$35 per person

Toasted Pan de Cristal Bread, Fresh Tomato

Spanish Style Omelette, Smoked Salmon

Choice of Iberico Bacon, Iberico Chorizo, or Serrano Ham

Del Mar Bravas Potatoes

### CONTINENTAL BREAKFAST - \$45 per person

*Select 3:*

*Includes Del Mar Bravas Potatoes, Iberico Bacon, Catalan Sausage, and Toasted Pan de Cristal Bread  
Served Family Style*

Yogurt, Housemade Granola, Fresh Fruit

Del Mar Fresh Pastry & Bread Basket

Scrambled Eggs with Chorizo, Grilled Mushrooms

“Flamenco” Eggs, Serrano Ham, Tomato Sauce

Country Ham Sandwich with Mahon Cheese, Fried Egg, Grilled Vegetables

### DESSERT AVAILABLE UPON REQUEST - \$8 per person

Churros, Warm Chocolate Sauce

Vanilla Spanish Flan, Blood Oranges

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## BRUNCH

3 COURSE BRUNCH for \$48 per person

Available Saturday and Sunday 11:30 am – 2:00 pm

*Includes Del Mar Fresh Pastry and Bread Basket*

Select two tapas, three brunch favorites and two desserts for your guests to choose from

### TAPAS

Pan Con Tomate, Catalan Crisp Bread, Tomatoes, Garlic, Jamón Mangalica, Extra Virgin Olive Oil  
Salmon Ahumado Y Pan De Cristal, Chesapeake Smoked Salmon & Tomato on Crisp Catalan Bread  
Cogollos A La Brasa, Charred Romaine Hearts, Apple, Goat's Milk Cheese, Marcona Almonds  
Andalusian Gambas Al Ajillo, Pink Key West Shrimp, Garlic, Árbol Chile, Parsley

### BRUNCH FAVORITES

Huevos Estrellados Mallorca, Sunny Side Up Farm Eggs, Crispy Potatoes, Sobrasada Tomato Sauce  
Huevos A La Flamenca, Eggplant, Tomato & Zucchini Compote, Poached Eggs, Manchego Cheese  
Cazuela De Bogavante, Mallorcan-Style Lobster, Confit Potatoes, Poached Farm Eggs  
Arroz Caldoso Con Setas, Wild Mushrooms, Garlic Alioli  
Bocata De Calamares, House-Made Chorizo Burger, Crispy Wild Calamari & Piparras Alioli

### POSTRES

Spanish Churros, Warm Chocolate Sauce  
Torrijas, Warm Toledo Style French Toast, Honeycrisp Apples, Cinnamon Tuile  
Flan De Maria, Vanilla Custard, Blood Orange, Meringue

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## LUNCH

3 COURSE LUNCH for \$38 *or* \$48 per person

Available Tuesday - Friday

\$38 - Select one appetizer, two entrees, and one dessert for your guests to choose from

\$48 - Select one appetizer, three entrees, and one dessert for your guests to choose from

### APPETIZERS & SALAD

Local Bibb Lettuce, Fuyu Persimmon, Pomegranate Seeds, Fennel, Red Onions, Dill

Salmorejo, Maine Lobster

Roasted Sea Scallops, Cauliflower, Chorizo

Toasted Pan de Cristal Bread, Fresh Tomato & Iberico Ham

Maine Lobster Salad, Potato & Romesco (+\$15 per person)

### ENTREES

“Arroz Caldoso” Soupy Bomba Rice, Wild Foraged Mushrooms & Aioli

Canary Island Branzino, Tomato Confit, Marquez Valdueza Olive Oil

Poached Black Bass, Catalan Style Baby Spinach

Charcoal Grilled Beef Tenderloin, Romaine Lettuce, Manchego Cheese

Rack of Colorado Lamb, Crushed Potatoes, Artichokes, Arbequino Olives

### DESSERTS

Churros Fritters, Warm Chocolate Sauce (*available family style only*)

Almond Cake Santiago, Vanilla Whipped Cream, Huckleberry

Maria Chocolate Cake, Coffee Zabaglione, Caramel

Selection of Artisan Spanish Cheeses

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## CANAPES

30 Minutes of Hand Passed Canapes - \$5 per canape per person

### VEGETABLE

Almond & Grape Ajo Blanco

Spanish Tortilla

Pan Con Tomato

### OCEAN

Gildas

Smoked Salmon & Romesco Sauce

Spoon of Lobster & Allioli

Ahi Tuna Tartar & Espelette Oil

Jumbo Lump Crab & Salmorejo

### LAND

Toast of Mini Beef Tenderloin, Caramelized Onion, Cabrales Cheese

Jamon Serrano & Pan de Cristal Bread

Jamon & Trufa Croquetas

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## STATIONED OR FAMILY STYLE

Welcome your guests with a platter or board of our favorites to share. Each platter serves 10-12 guests.

### DEL MAR CHARCUTERIE BOARD - \$140

Toasted Pan de Cristal Bread, Fresh Tomato

### DEL MAR PREMIUM CHEESE BOARD - \$140

Selection of Artisan Spanish Cheeses, Quince Paste, Fig Puree & Muscatel Grapes

### CHARCOAL GRILLED VEGETABLE PLATTER - \$80

Grilled Vegetables, Extra Virgin Olive Oil, Spanish Olives

### SEAFOOD CRUDOS MEDITERRANEOS - \$140

Selection of Raw & Cured Seafood

## RAW BAR

Gourmet Selection of Market Seafood – Raw and Barely Cooked

### **IBIZA**

Oysters, Clams, Mussels, Tiger Prawns,  
Langoustines, Tuna Tartare

\$55 PER 2 GUESTS

### CALVISIUS CAVIAR

Royal Siberian- \$110/oz

Royal Oscietra- \$165/oz

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## CHEF STATIONS

Treat your guests to delicious selections of items during your reception.

2 hours and 4 selections - \$85 per person

*Available in Select Spaces*

### CLASSIC SPANISH STYLE DISHES

Jamon y Trufa Croquetas, Allioli

Spanish Tortilla, Wild , Black Trumpet Mushrooms

Toasted Pan de Cristal Bread, Fresh Tomato & Iberico Ham

Chilled Tomato Salmorejo & Fall Vegetables

### PAELLA

Paella de Pescados y Mariscos, Calamari, Monkfish, Shrimp & Grilled Peppers

Paella de Setas, Wild Foraged Mushrooms & Morcilla Sausage

### ATTENDED STATIONS

Rare Grilled Ahi Tuna Steaks, Basque Espelette Oil & Aragon Olives

Selection of Fresh Charcoal Grilled Fish, Romesco Sauce

Rack of Colorado Lamb, Potatoes, Chorizo & Thyme

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# DINNER

3 COURSE DINNER for \$95 per person

Twenty Guest or Fewer: Select two appetizer, three entrees, and two dessert for your guests to choose from

Twenty One Guests or More: Select two appetizers, two entrees, and two desserts for your guests to choose from

## APPETIZERS & SALAD

Local Bibb Lettuce, Fuyu Persimmon, Pomegranate Seeds, Fennel, Red Onions, Dill

Tortilla Espanola, Wild & Trumpet Mushrooms, Black Truffle Alioli

Sea Scallops a la Plancha, Cauliflower, Chorizo

Toasted Pan de Cristal Bread, Fresh Tomato & Iberico Ham

Maine Lobster Salad, Potato & Romesco (+\$15 per person)

## ENTREES

“Arroz Caldoso”, Soupy Bomba Rice, Wild Foraged Mushrooms & Aioli

Canary Island Branzino, Tomato Confit, Marques Valdueza Olive Oil

Olive Oil Poached Black Bass, Charred Leeks, Lemon Froth

Grilled Snapper, Celery Root, Poached Oyster & Thyme

Charcoal Grilled Beef Tenderloin, Romaine, Manchego, Rosemary, Vino Tinto

Rack of Colorado Lamb, Crushed Potatoes, Artichokes, Arbequino Olives

## DESSERTS

Churros Fritters, Warm Chocolate Sauce (*available family style only*)

Almond Cake Santiago, Vanilla Whipped Cream, Huckleberry

Maria Chocolate Cake, Coffee Zabaglione, Caramel

Selection of Artisan Spanish Cheeses

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## DINNER

4 COURSE DINNER for \$135 per person

\$135 - Select one tapa dish, one appetizer, two entree, and two dessert for your guests to choose

### TAPAS TO SHARE

Tortilla Espanola, Wild & Trumpet Mushrooms, Black Truffle Alioli

Daily Selection of Raw Oysters, Escabeche Sauce

Winter Calamares Pelayo

Toasted Pan de Cristal Bread, Fresh Tomato & Jamon Manglica

### APPETIZERS

Local Bibb Lettuce, Fuyu Persimmon, Pomegranate Seeds, Fennel, Red Onions, Dill

Sea Scallops a la Plancha, Cauliflower, Chorizo

Maine Lobster Salad, Potato & Romesco (+\$15 per person)

### ENTREES

“Arroz Caldoso”, Soupy Bomba Rice, Wild Foraged Mushrooms & Aioli

Canary Island Branzino, Tomato Confit, Marques Valdueza Olive Oil

Olive Oil Poached Black Bass, Charred Leeks, Lemon Froth

Grilled Snapper, Celery Root, Poached Oyster & Thyme

Charcoal Grilled Beef Tenderloin, Romaine, Manchego, Rosemary, Vino Tinto

Rack of Colorado Lamb, Crushed Potatoes, Artichokes, Arbequino Olives

### DESSERTS

Churros Fritters, Warm Chocolate Sauce (*available family style only*)

Almond Cake Santiago, Vanilla Whipped Cream, Huckleberry

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## CHEF' S TAPAS DINNER

We are pleased to offer a family style menu featuring our favorite dishes.

Available for parties of 16 or less

4 Course Tasting Menu for \$125 per person

### **FIRST**

DEL MAR CHARCUTERIE BOARD

Toasted Pan de Cristal Bread, Fresh Tomato

### **SECOND**

ESCALIVADA

Catalan-Style Char-Roasted Eggplant, Onions, Red Bell Peppers & Tomatoes  
and

PAN CON TOMATE

Catalan Crisp Bread, Tomatoes, Garlic, Jamon & Extra Virgin Olive Oil  
and

CROQUETAS DE JAMÓN Y TRUFA

Creamy Fritters Filled with Jamón Ibérico, Black Truffles, Truffle Alioli  
and

ANDALUSIAN GAMBAS AL AJILLO

Pink Key West Shrimp, Garlic, Árbol Chile, Parsle

### **THIRD**

PAELLA DE PESCADO Y MARISCO

Maine Lobster, Wild Calamari, PEI Mussels, Tiger Prawns  
and

PAELLA DE PATO Y ALCACHOFAS

Roasted Duck Breast, Duck Confit, Charcoal Grilled Artichokes

### **DESSERT**

CHURROS FRITTERS

Warm Chocolate Sauce

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## SAMPLE COCKTAIL MENU

Corporate Beverage Director Luca Giovannini creates seasonally changing unique and inspiring cocktails. Let us craft a signature cocktail for your group upon request. Please inquire with the private events team for details.

### GIN & TONIC

Wint Gin, Fever Tree Tonic, Juniper Berries, Cucumber

Tanqueray Gin, Ginger, Lime, Cardamom, Star Anise, Indi Tonic

Broker's Gin, Lemongrass, Rosemary, Grapefruit, Housemade Tonic

### SANGRIA

Roja

### COCKTAILS

Bourbon, Dry Sherry, Sweet Vermouth

Tequila Reposado, Mezcal, Lemon, Cinnamon

Rye, Housemade Pumpkin Liqueur, Cherry, Orange, Spiced Smoke

Aged Rum, Sweet Vermouth, Benedictine, Cardamom

Vodka, Pomegranate, Elderflower, Lemon, Cava

### PORRON SERVICE

Dry Spanish Cider Cocktail

### BEER

Estrella

Daura Marzen

Montseny Malta Cuvee

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## WINE LIST

Corporate Wine Director Casper Rice has created a perfect selection for you to choose from. Please let us know if you would like to consult with a sommelier on specific selections for your event.

All wine must be purchased from Del Mar. Selections should be made at least one week in advance to ensure availability.

### SPARKLING

Finca Valldosera, <b>brut nature</b> , Penedès, Spain ( <i>dry, full, yeasty</i> )	56
Ramon Canals, <b>brut rosé</b> , Cava, Gran Reserva, Spain ( <i>bright fruit, floral</i> )	64
Voirin-Jumel, <b>champagne</b> , Blanc de Blancs ( <i>well-structured, round, elegant</i> )	120
Henriot, <b>rosé champagne</b> , Reims ( <i>very rich, toasty, dried red fruit</i> )	145

### WHITES

#### *citrusy, crisper, and herbaceous*

Gañeta, <b>txakoli</b> , Basque Country	52
Pazo Senorañs, <b>albariño</b> , Rías Baixas	60
Bodegas Naia, <b>verdejo</b> , Rueda	64
Domaine de la Villaudiere, <b>sauvignon blanc</b> , Sancerre	76
Luis Rodriguez, <i>Vina Martin 'Os Pasos'</i> , <b>treixadura</b> , Ribeiro	85

#### *rich, round, and textured*

Rafael Palacios, <i>Louro</i> , <b>godello</b> , Valdeorras	56
Monasterio de Corias, <i>Vina Grandiella</i> , <b>xarel-lo</b> , Cangas	60
Nisia, <i>Las Suertes - Old Vines</i> , <b>verdejo</b> , Rueda	75
Benjamin Rodeo, <i>Predicador Blanco</i> , <b>viuralgarnacha blanca</b> , Rioja	90
Antica, <b>chardonnay</b> , Napa Valley, CA	100
Quintessa, <i>Illumination</i> , <b>sauvignon blanc</b> , Napa Valley, CA	105
Clos Figueras, <b>viognier-garnacha blanca</b> , Priorat	115

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## REDS

### *lighter, brighter, and earthy*

Finca Millara, <i>Lagariza</i> , <b>mencia</b> , Bierzo	56
Suertes del Marques, <i>7 Fuentes</i> , <b>listan negro</b> , Canary Islands	64
Cellar Escoda-Sanahua, <i>La Llopetera</i> , <b>pinot noir</b> , Conca de Barbera	85
Vincent Girardin, <i>Vieilles Vignes</i> , <b>pinot noir</b> , Savigny-les-Beaunes, Burgundy	95
Chanin, Los Alamos, <b>pinot noir</b> , Santa Barbara County, CA	112
Anime Negra, <i>AN</i> , <b>callet</b> , Mallorca	120

### *big, fuller-bodied, denser*

triton, <b>mencia</b> , Bierzo	52
Vall-Llach, <i>Embruix</i> , <b>cariñena merlot cabernet</b> , Priorat	88
Bodegas Matsu, <i>El Viejo</i> , <b>tempranillo</b> , Toro	105
Bodegas Alto Moncayo, <i>Moncayo</i> , <b>garnacha</b> , Campo de Borja	105
Bodegas Breca, <i>Brega</i> , <b>garnacha</b> , Calatayud	110
Ferrer Bobet, <i>Vinyes Velles</i> , <b>cariñena garnacha cab</b> , Priorat	125
Ramey, <i>Claret</i> , <b>cabernet-merlot</b> , Napa Valley, CA	128
Duckhorn, <b>merlot</b> , Napa Valley, CA	130

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## BEVERAGE PACKAGES

We have an extensive wine list as well as a full bar to complement your event. Our beverages are charged upon consumption, unless your group of 15 or more selects a beverage package.

### Bar Packages

Priced per person | minimum of 15 guests | excludes sales tax, gratuity, and bartender fees

#### WINE AND BEER BAR

1 Hour Package - \$45 per person

2 Hour Package - \$70 per person

Selection of Red and White Wine | Domestic and Imported Beer | Soft Drinks

#### PREMIUM BAR

1 Hour Package - \$55 per person

2 Hour Package - \$90 per person

Selection of Red and White Wine | Domestic and Imported Beer

Grey Goose Vodka | Tanqueray Gin | Milagro Tequila | Makers Mark Bourbon | Glenlivet 12yr Scotch  
Includes Assorted Juices, Soft Drinks, and Bottled Mineral Water

#### ULTRA PREMIUM BAR

1 Hour Package - \$65 per person

2 Hour Package - \$100 per person

Selection of Red and White Wine | Domestic and Imported Beer

Belvedere Vodka | Hendricks Gin | Casa Noble Tequila | Basil Hayden Bourbon | Macallan 12yr  
Scotch

Includes Assorted Juices, Soft Drinks, and Bottled Mineral Water

Beverages are charged upon consumption after 2 hours. Dedicated bartender fee of \$250 per bartender for the duration of your event.

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## GENERAL EVENT INFORMATION

Attention to detail, care and hospitality for our private events sets us apart as a premier private dining experience. Our goal is to create a unique and memorable event tailored to your needs.

### RESERVATIONS

Your reservation will be confirmed upon receipt of a signed contract, which includes a credit card authorization. Your balance will be charged in full at the conclusion of the function. Gratuity is discretionary, Del Mar recommends 18 to 22%. Menu prices do not include the 10% sales tax or 4% planner fee. If your organization is tax exempt, a copy of your tax-exempt certificate must be provided with your signed contract.

### ALLERGIES AND FOOD RESTRICTIONS

Please alert your event manager if you have any dietary restrictions due to a food allergy or intolerance. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

### FINAL GUEST COUNT

Your final guaranteed guest count is required three business days prior to your event and may not be reduced thereafter. If we do not receive a timely guarantee of guest count, your final bill will reflect charges for the highest estimated number of guests shown on your agreement and menu.

### MENU PRICING

We require a pre-set menu for parties larger than 6. Dinner menu prices range from \$85 to \$135 per person with additional choices and supplements upon request.

### WINE AND BEVERAGES

Del Mar features an extensive wine cellar, and our sommelier team is available to assist in making advance selections for your event. We suggest one white and one red for all groups of more than 16 guests. If you do not want to pre-select wines, you may order when you arrive (selections on the day of the event are based on availability and will need a 15-minute grace period after ordering). Groups larger than 15 guests must pre-select wines. Additionally, we invite you to allow our bar team to craft a signature cocktail for your event.

### CORKAGE

We do not offer corkage for private events.

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### PRINTED MENUS

We are pleased to offer personalized menus for our guests, which can feature a heading or company logo. Black & White menus are complimentary. Menus printed in color incur a fee of \$3 per menu.

### PLACE CARDS

Place cards can be printed and arranged on the table for a fee of \$3 per card. We require 72 hours' notice of final names with a seating chart.

### LINENS

We provide standard white tablecloths and napkins. Specialty options are available upon request for an additional charge.

### AUDIO-VISUAL NEEDS

Selected rooms can be equipped with complete Audio Visual capabilities. Our \$150 audio visual charge includes the setup and use of our screen, projector, microphone, and speaker system.

### FLOWERS

We can arrange your floral requirements. The arrangements are yours to keep, or give to your guests, at the conclusion of your function. The cost will be added to your final bill.

### DELIVERIES & STORAGE

Should you require printed materials, gifts, or other items to be shipped to Del Mar in advance of your event, please send them c/o Del Mar 791 Wharf Street, Washington D.C. 20026, Attn: Private Events/Neal Carpenter, and clearly indicate the name and date of your event.

### PARTING GIFTS

We can offer a selection of favors as a conclusion to your event, including confections from our pastry team, signed copies of Chef Fabio Trabocchi's *Cucina of Le Marche* cookbook, or gift cards to our restaurants. Please inquire for more details.

### VALET PARKING

Located on Wharf Street in front of Del Mar's entrance, valet parking service is offered for \$16 per vehicle for dinner as well as lunch and brunch.

### COAT CHECK

Coat check is always available and is complimentary.

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## SEND YOUR GUESTS HOME WITH A PARTING GIFT

House Made Cookies | \$10 per bag of 5  
Corn Zaletti, Almond Ricciarelli, Giandua Piemontese  
Vanilla Bean Shortbread, Aliche Chocolate Chip

Chef Fabio Trabocchi's Cookbook *Cucina of Le Marche* \$32.50

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