

## LURE PRIVATE DINING MENU

### COCKTAIL STYLE HORS D'OEUVRES

#### **\$24 per dozen**

Acorn Squash and Pecorino Ratatouille  
Parmesan Crisps  
Mushroom Ragout with Garlic Toast  
Silken Chicken Liver Mousse

#### **\$30 per dozen**

Grilled Chicken Skewers with Garlic Sauce  
Country Ham and Roasted Squash skewers  
Crispy Risotto Cakes with Flavored Mascarpone  
Orange Chip with Goats Cheese and Roasted Garlic

#### **\$36 per dozen**

Salmon Tartar with Preserved Lemon and Olive Oil  
Smoked Salmon with Goats Cheese Crostini  
Blackfin Tuna with Sweet Potato Puree and Port Wine  
Grilled Blackfin Tuna with Espelette Chili Cream  
Mackerel en Escabeche with Grilled Toast

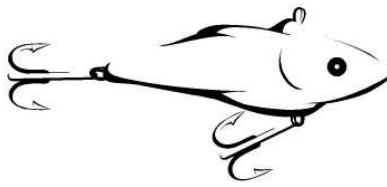
#### **\$42 per dozen**

Lobster with Sweet Potato and Vanilla  
Spiced Shrimp Toasts  
Strip Steak Skewers with Lemon Pesto  
Country Ham on Buttermilk Biscuits  
Oysters with Sauternes Gelée  
Grilled Gulf Shrimp with Chocolate-Chili Oil and Lime  
Grilled Shrimp with Garlic Cocktail Sauce

### PLATTERS

Each serves **12-15** people

**Whole baked Brie** with Crostini and Fruit Compote 75  
**Selection of Iced Shellfish** Oysters, Clams, Shrimp 140 (Add Lobster for \$20)  
**Grilled Seasonal Vegetables** with Balsamic Sauce 65  
**Local Artisan Cheeses** with Seasonal Accompaniments 90



## **SEATED MENU**

*At Hook we offer only the freshest seasonal ingredients sourced from local farms. This menu reflects items that are usually available throughout many seasons but are subject to change due to weather and other factors.*

*A four course menu including a flight of three crudos, choice of three appetizers, choice of four entrees, and a choice of two desserts is **\$65** per person. Ultra premium options are available upon consultation with the chef.*

*CRUDOS Selection of three  
With Seasonal Accents*

**Mackerel**

**Trout Roe**

**Oyster**

**Scallop**

**Salmon**

**Blackfin Tuna**

**Shrimp**

*APPETIZERS Selection of three*

**Local Greens Salad** Sweet Onions, Balsamic-Red Wine Vinaigrette, Pine Nuts

**Beet Salad** Hook's Blue Cheese, local Green Beet Oil, Oregano

**Mackerel en Escabeche** Grilled Bread, Lemon, Parsley

**Hook Caesar** Marinated Anchovies on Hot Olive Oil Bread

**Seared Smoked Salmon** Molasses Oil, Herbed Goat Cheese Potato Chips, Chives

**Chicken Liver** Sweet Wine Gelee, Crostini, Peppery Greens

**Grilled Calamari** Frisee, Basil-Walnut Pesto, Potato

*ENREES Selection of four*

**Bluefish** parsnip-potato cake, basil walnut pesto

**Sunburst Farms Trout** Wild Rice Pilaf, Bacon, Pecan Sauce

**Arctic Char** Almond Potatoes, Grilled Lemon Pesto

**Striped Bass** Minted Squash, Smoky Onion, Pine Nut Sauce

**King Salmon** Ginger Root Roasted Vegetables, Orange Brown Butter Sauce

**Blackfin Tuna** Seasonal Risotto, Black Olive Oil, Raisins

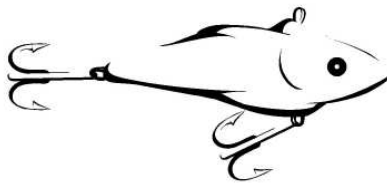
**Mahi-Mahi** Quinoa Pilaf, Herb Butter, Wilted Greens

**Wahoo** Bacon-braised Collards, Tabasco

**Shrimp** Creamy Grit Cakes, Cider Brown Butter

**Catalan Black Rice** Calamari, Aioli, Sweet Pepper

3241 m st nw washington DC 20007  
202.625.4488 hookdc.com  
executive chef barton seaver



**Local Chicken** Mashed Potato, Pistachio Pesto, Crispy Greens

**Grass-fed New York Strip** Spinach, Raisins, Almonds, Warm Potato Salad

**Wild Mushroom Risotto** Foraged Mushrooms, Stravecchio Cheese, Mint

DESSERTS *selection of two*

**Seasonal Fruit Tart** house-made ice cream

**Trio of house-made ice creams**

**Chocolate Cake** caramel ice cream, vanilla anglaise

**Madeleines** wild flower honey

**Trio of Chocolate Mousse**

**Seasonal Fruit Cobbler**

## WINES

### Cocktail and Apertif Offerings

#### **\$25 per person/hour**

Trevisol Prosecco

Pallazone Orvieto

San Vincenzo Garganaga

Reflections Pinot Noir

Foradori Teroldego

Premium Cocktails

#### **\$38 per person/hour**

Trevisol Prosecco

Groth Sauvignon Blanc

Alma Rosa Chardonnay

Alphonse Mellot "Les Penitents" Pinot Noir

Abadia Retuerta

Top Shelf Cocktails

*For special tasting menus, please consult with chef barton. Wines for dinner are available at listed prices. Please select wine along with the menu selection. All requests must be finalized at least one week prior to event.*