

# PRIVATE & LARGE GROUP EVENTS



**a.kitchen+bar**  
WASHINGTON D.C.

# a.kitchen+bar

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James Beard Foundation Award-winning Restaurateur Ellen Yin's High Street Hospitality Group expanded to Washington, D.C. in partnership with AKA debuting their acclaimed a.kitchen+bar concept in late 2024 inside the new Hotel AKA Washington Circle.

The respected team, which has garnered recognition from *Wine Spectator*, *Wine Enthusiast*, a 2022 and 2024 semifinalist nomination from the James Beard Foundation Awards for "Outstanding Wine and Other Beverages Program, and, most recently, one of the *New York Times* Best Restaurants in Philadelphia, has designed menus spanning seasonal, American small plates, a robust list of organically farmed wines, and inventive craft cocktails.

A.kitchen+bar DC welcomes guests to its garden-level space that is full of natural light and reflects the use of sustainable materials.

We're honored to be recognized for the same care and hospitality we bring to every private dining and group event. From seasonal menus to warm, personalized service, these accolades reflect our passion for creating great dining experiences.



Outstanding Restaurateur 2023



a.kitchen+bar Philadelphia

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## SEMI-PRIVATE: DINING ROOM

**Capacity** | up to 35 guests seated in the dining room.

**Service** | prix-fixe menu for seated groups that are larger than seven guests



## PRIVATE BUYOUT

**Capacity** | up to 60 guests seated or 150 guests reception-style

**Service** | prix-fixe menu for seated groups, stationed and passed small plates for reception-style events

**AV** | upon request; rental fee applies



## SEMI-PRIVATE: BAR + LOUNGE

**Capacity** | up to 50 guests

**Service** | passed and stationed appetizers



## TERRACE

**Capacity** | up to 75 guests

**Service** | passed and stationed appetizers for up to 75 guests; seated dinner options available for up to 24 guests.

All pricing is exclusive of tax, service charge (20%) and administrative fee (5%).

A 50% deposit is required to secure the space. Beverages are charged on consumption.

The following menus are samples, our culinary team updates these frequently with seasonal options.

## RECEPTION STYLE

(CHANGES SEASONALLY)



### PASSED HORS D'OEUVRES

choice of any 3 for \$20 per person per hour  
choice of any 5 for \$30 per person per hour  
add dessert options for an additional \$10 per person

gougeres with comte + black pepper  
chicken liver toasts  
deviled egg with boquerone  
salt cod croquette  
steak tartare on chips  
bluefin tuna with badger flame beets  
crispy oyster mushrooms with seasonal aioli  
chickpea panisse  
crab rillettes on rosti  
quartered cheeseburgers

### STATIONED HORS D'OEUVRES

crudite with tonnato sauce and potato chips \$8 per person  
'tarte flambee', smoked shitake, fromage blanc \$10 per person  
smoked chicken wings \$12 per person

shrimp cocktail with cocktail sauce \$15 per person  
oysters on the half shell \$12 per person  
mussels escabeche \$10 per person  
full raw bar - shrimp, oysters, clams \$30 per person

selection of cheeses \$12 per person  
selection of charcuterie \$12 per person  
selection of cheese and charcuterie \$18 per person

## RECEPTION STYLE

(CHANGES SEASONALLY)



## STATIONED MAIN COURSES

choice of any 2 for \$30 per person  
choice of all 3 for \$40 per person

**BRAISED FLAT IRON**  
yukon potato + black garlic jus

**GRILLED CHICKEN**  
mushroom + mustard sauce

**WINTER ROOT VEGETABLE LASAGNA**  
chili + lemon

## STATIONED SIDES AND SALADS

buttermilk biscuits, green garlic butter \$6 per person

gem lettuces, radish, chervil, mustard dressing \$7 per person  
radicchio, purple daikon, fennel, blue cheese dressing \$8 per person  
kohlrabi caesar, smoked whitefish dressing \$9 per person

charred broccolini \$9 per person  
roasted brussels sprouts \$9 per person

## STATIONED DESSERT

choice of all 3 for \$10 per person

chocolate sorbet  
panna cotta + saba  
vanilla cream puffs

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(CHANGES SEASONALLY)

## DINNER “ENTRY”

75

### FIRST COURSE

*family style*

oyster mushroom, sunchoke miso aioli

chickpea panisse, grilled carrots, sumac onions, kabocha tahina

gem lettuces, winter radish, chervil, mustard dressing

### SECOND COURSE

*choice of*

gnocchi, spinach, meyer lemon creme fraiche, potato crunch

rockfish, green garlic broth, bok choy, preserved lemon

cheeseburger, cooper sharp, b&b pickles, onion, special sauce,  
high street roll

### THIRD COURSE

*choice of*

chocolate sorbet  
panna cotta + saba

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## DINNER “FAMILY”

85

### FIRST COURSE

*family style*

gem lettuces, winter radish, chervil, mustard dressing

chickpea panisse, squash tahina, sumac onions

oyster mushroom, sunchoke miso aioli

chicken liver parfait, verjus honey, smoked date mustard

### SECOND COURSE

*choice of*

gnocchi, spinach, meyer lemon creme fraiche, potato crunch

rockfish, green garlic broth, bok choy, preserved lemon

grilled chicken, black kale soubise + roasted grapes

cheeseburger, cooper sharp, b&b pickles, onion, special sauce,  
high street roll

### THIRD COURSE

*choice of*

chocolate sorbet  
panna cotta + saba

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**DINNER**  
**“BUSINESS”**

95

**FOR THE TABLE**

buttermilk biscuits + butter

**FIRST COURSE**

*choice of*

gem lettuces, winter radish, chervil, mustard dressing

chickpea panisse, squash tahina, sumac onions

lightly grilled tuna, harissa, taggiasca olive, badger flame beets

chicken liver parfait, verjus honey, smoked date mustard

**SECOND COURSE**

*choice of*

gnocchi, spinach, meyer lemon creme fraiche, potato crunch

rockfish, green garlic broth, bok choy, preserved lemon

grilled chicken, black kale soubise + roasted grapes

wagyu bavette steak frites, bearnaise butter, rosemary fries

**THIRD COURSE**

*choice of*

chocolate sorbet

panna cotta + saba

fat cat cheese selection

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(CHANGES SEASONALLY)

**DINNER**  
**“CHEF’S TABLE”**  
**105**

**FOR THE TABLE**

buttermilk biscuits + butter  
oysters on the half shell  
shrimp cocktail

**FIRST COURSE**

*choice of*

gem lettuces, winter radish, chervil, mustard dressing  
chickpea panisse, squash tahina, sumac onions  
lightly grilled tuna, harissa, taggiasca olive, badger flame beets  
chicken liver parfait, verjus honey, smoked date mustard

**SECOND COURSE**

*choice of*

gnocchi, spinach, meyer lemon creme fraiche, potato crunch  
rockfish, green garlic broth, bok choy, preserved lemon  
grilled chicken, black kale soubise + roasted grapes  
wagyu bavette steak frites, bearnaise butter, rosemary fries

**THIRD COURSE**

*choice of*

chocolate sorbet  
panna cotta + saba  
fat cat cheese selection

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**LUNCH**  
**“FAMILY”**  
**50**

**FOR THE TABLE**

*buttermilk biscuits + butter*

**FIRST COURSE**

*choice of*

gem lettuces, winter radish, chervil, mustard dressing  
kabocha squash bisque, pickled husk cherries, pumpkin seeds

**SECOND COURSE**

*choice of*

gnocchi, spinach, meyer lemon creme fraiche, potato crunch  
omelette, boursin, cremini, escarole, garlic potato  
grilled chicken, kohlrabi caesar salad, parmesan  
cheeseburger, cooper sharp, b&b pickles,  
onion, special sauce, high street roll

**THIRD COURSE (+8)**

*choice of*

chocolate sorbet  
panna cotta + saba

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(CHANGES SEASONALLY)

**LUNCH**  
**“BUSINESS”**  
**60**

**FOR THE TABLE**  
*buttermilk biscuits + butter*

**FIRST COURSE**  
*choice of*

gem lettuces, winter radish, chervil, mustard dressing  
kabocha squash bisque, pickled husk cherries, pumpkin seeds  
chickpea panisse, squash tahina, sumac onions

**SECOND COURSE**  
*choice of*

gnocchi, spinach, meyer lemon creme fraiche, potato crunch  
rockfish, seasonal vegetables, salsa verde  
grilled chicken, kohlrabi caesar salad, parmesan  
wagyu steak frites, garlic aioli, rosemary fries

**THIRD COURSE (+8)**  
*choice of*

chocolate sorbet  
panna cotta + saba  
fat cat cheese plate

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(CHANGES SEASONALLY)

## BRUNCH

50

### FOR THE TABLE

buttermilk biscuits + butter

### FIRST COURSE

*choose three to offer your guests*

bowl of seasonal fruit

yogurt, strawberries, sorghum caramel, high street granola

gem lettuces, radish, chervil, mustard dressing

kabocha squash bisque, pickled husk cherries, pumpkin seeds

### SECOND COURSE

*choice of:*

omelette, boursin, escarole, mushrooms, garlic potato

eggs any style, choice of bacon or sausage, garlic potato

cornmeal pancake, lemon curd, maple butter

grilled chicken, kohlrabi caesar salad, parmesan

cheeseburger, cooper sharp, b&b pickles, onion, special sauce,  
high street roll

### THIRD COURSE (+8)

*choice of:*

chocolate sorbet  
panna cotta + saba

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## STATIONED BRUNCH + BREAKFAST

drip coffee and tea  
featuring local coffee roaster LOST SOCKS  
orange juice

choice of any 3 for \$30 per person  
choice of any 4 for \$39 per person  
choice of any 5 for \$48

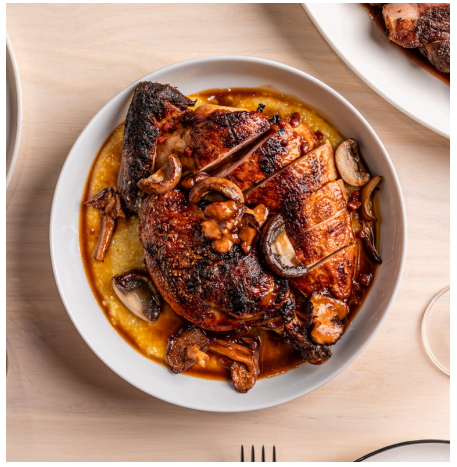
pastries  
fresh fruit  
yogurt + granola  
brown butter oatmeal with date molasses  
deviled egg with boquerones  
smoked salmon + fixings  
cheese and charcuterie  
scrambled eggs  
egg white frittata  
breakfast sandwiches +3 per per person  
pancakes, lemon curd, maple butter +\$3 per person

## BRUNCH + BREAKFAST SIDES AND ADD-ONS

buttermilk biscuit, green garlic butter \$5 per person  
toast, seasonal jam \$3 per person  
breakfast potatoes \$4 per person  
sausage \$6 per person  
bacon \$5 per person

crudite with tonnato sauce and potato chips \$8 per person  
shrimp cocktail with cocktail sauce \$15 per person  
oysters on the half shell \$12 per person  
mussels escabeche \$10 per person  
full raw bar - shrimp, oysters, clams \$30 per person

selection of cheeses \$12 per person  
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selection of cheese and charcuterie \$18 per person



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