

Equinox
on 19th

Catering and
private dining by
Chef Todd Gray
and unforgettable
events curated by
Ellen Kassoff

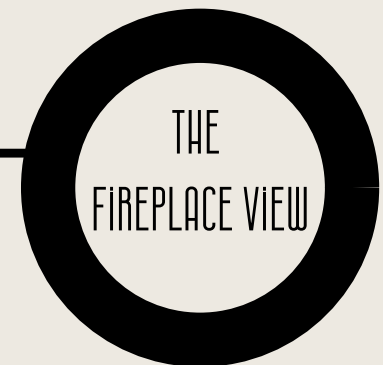
Chef Gray has remained true to his roots of the Mid-Atlantic region by embracing local products using traditional techniques inspired by his French and Italian training.

In its new space, Equinox on 19th evokes a modern brazier spirit in the heart of the city. The interior boasts a fireplace, 40-seat bar, two pre-function reception areas and two private dining rooms. The new restaurant has a upscale casual, crisp, modern atmosphere that firmly establishes a city chic decor. We now offer expanded options for various combinations of private dining and entertaining.

One of the frontrunners of the sustainable and seasonal food movement, Equinox on 19th offers sophisticated, pure American cuisine. Chef Todd Gray stays true to his mission of using community-farmed, organic ingredients grown within 100 miles of the restaurant, whenever possible. The name Equinox represents its commitment to seasonal cooking using products harvested in accordance with the earth's natural tempo.



NEW ON 19TH





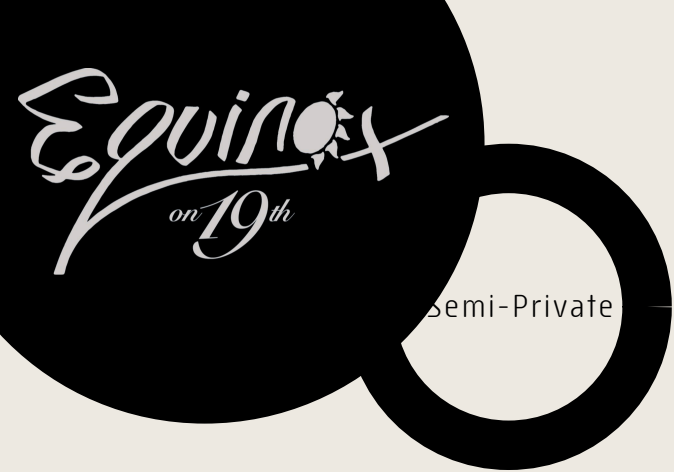
THE PRIVATE ROOM

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Offers a fully private space to host gatherings of all kinds, from corporate dinners to birthday parties. The room is surrounded by four walls and a barn-style door that closes, making it completely private. There is also a pre-function space for cocktails and canapes adjacent to the room. The space can be reserved for parties of up to 34 guests.

Seating may be arranged in 2 long tables of 17.





THE FIREPLACE VIEW



Set right in front of our beautiful stone fireplace, this semi-private area can accommodate up to 25 guests. The room is divided by a curtain for guests to experience the restaurant's generously sized working fireplace, and floor-to-ceiling windows provide naturalistic elements to create an urban yet open-air feeling. The Fireplace View is open all year and can be reserved as a semi-private dining area, accommodating parties of up to 25 people

Seating commonly arranged in 1 long table of 16 or 3 tables of 8 people.





THE LEFT BAR

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Located at the front of the restaurant under soaring floor-to-ceiling 15 ft windows, giving diners a stellar view of 19th Street, The Federal has a fritter station situated within the space, making it perfect for street-style, grab-and-go fritters – ideal for cocktail/happy hour. The Federal Fritter can be reserved for affairs of up to 60 people standing. With high-top dining tables and elevated bar bites, enjoy The Fritter for any occasion, from happy hours to engagement celebrations.

Standing receptions hold up to 50 guests.



BEFORE



AFTER



THE 19TH HOLE

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Our “grass”-lined patio offers the opportunity for guests to take a step into the suburbs right on 19th Street. The 19th Hole is a casual yet elegant space for private dining and cocktail receptions – and a hole-in-one for happy hours after a long day’s work.





RECEPTION PLANNING



Canapes

Selection of 2: \$18/person
Selection of 3: \$20/person
Selection of 4: \$24/person
Selection of 5: \$28/person

Seasonal Crudité Selection (pb/gf)

with pistachio hummus and red pepper aioli

Mediterranean-Style Oven Roasted Vegetables (pb)

with cumin-scented tahini served with lavash crackers

Artisan Cheese and Charcuterie Platter

*with olive tapenade, seasonal chutney, roasted nuts
and assorted bread*

Chilled Champagne Poached Jumbo Shrimp (gf)

with black sesame cocktail sauce

Cilantro Marinated Chicken Skewers (gf)

with grilled pineapple and honey mustard

Angus Beef Sliders on Brioche Buns

with horseradish mayonnaise

Little BLT on Brioche

with butter lettuce, bacon and tarragon mayo

Duck Confit Spring Roll

with maple-soy dipping sauce

Mushroom Spring Roll

with maple-soy dipping sauce

Rosemary Crusted Lamb Lollipops

(additional \$2 per person)

Crispy Roman-Style Artichokes (pb/gf)

with red pepper aioli and sweet garlic

Spiced Eggplant Chips (pb)

with smoked cinnamon baba ganoush

Crispy Pita (pb)

with edamame hummus and marinated chickpeas

Federal Fritters

with chive creme fraiche and parmesan reggiano

Mini Grilled Cheese Sandwich

with gruyere

Creamy Goat Cheese on Crispy Sea Salt Cracker

with grilled figs

Mini Lump Crab Cake

with caper remoulade (additional \$2 per person)

Tuna Tartare in a Spoon

with crispy kale and ponzu (additional \$2 per person)

Roasted Angus Beef on a Parker Roll

with horseradish crème and baby arugula

Grilled Chicken & Roasted Pineapple on a Parker Roll

with baby arugula

Parties may choose to have canapes passed by servers or plattered and beautifully stationed around the space for guests to pick & choose!



DINNER MENU PLANNING



\$69 menu per person: 1 starter option, 2 entrée options, 1 sweets option

\$74 menu per person: 2 starter options, 2 entrée options, 2 sweets options

\$76 menu per person: 2 starter options, 3 entrée options, 2 sweets options

STARTERS

Roasted Fennel & Tomato Bisque (pb/gf)

*toasted pepitas, shaved green onions,
pickled fennel*

Arugula & Radicchio Salad (pb/gf)

winter citrus, english cucumbers, shaved belle radish

Equinox Caesar Salad

creamy garlic dressing, brioche croutons, parmesan reggiano

Grilled Spanish Octopus (gf)

*creamy stone ground grits, sautéed
broccoli rabe, salsa verde*

Housemade Spinach Rigatoni Pasta

*italian sausage bolognese, crushed tomato,
paprika breadcrumbs*

ENTREES

Cauliflower & Sweet Potato Curry (pb/gf)

saffron basmati, baby carrots, pomegranate seeds

Teriyaki Glazed Royal Trumpet Mushrooms (pb)

lentil basmati, poblano peppers, black sesame dukkah spice

Grilled Jail Island Salmon Filet (gf)

forbidden black rice, baby turnips, curried lobster cream

TGray's Jumbo Lump Crab Cakes (add'l \$7 per person)

roasted red pepper butter, Meyer lemon spinach, old bay pomme frite

Mustard Crusted Black Angus Beef Hanger Steak (gf)

roasted red bliss potatoes, caramelized onions, black garlic aioli

Grilled Breast of Amish Chicken

egg yolk fettuccine, forest mushrooms, marsala cream

Spinach Rigatoni with Fennel Sausage Ragu

rustic tomato sauce, shaved parmesan reggiano, baby carrots

SWEETS

Apple Pumpkin Cake (pb)

bartlet pear compote, bourbon caramel, candied pecans

Warm German Chocolate Cake (pb)

toasted coconut, candied hazelnuts, mango-coconut sorbet

Banana & Croissant Bread Pudding

oat streusel, caramel sauce, butter pecan ice cream

Warm Sticky Toffee Cake

brown butter cream, vanilla gelato, fresh berries



PRE-SELECTING WINES



Parties may pre-select at least 1 white & 1 red to facilitate wine service

WHITE

Jordan Chardonnay

Russian River Valley 2019 \$80

Why Not? Red Misket

Thracian Valley 2020 \$70

Matanzas Creek Sauvignon Blanc

Sonoma County, California 2022 \$75

Merry Edwards Sauvignon Blanc

Sonoma County, California 2019 \$110

Domaine du Colombier, Chablis Premier Cru

Chablis, France \$80

Les Cherrier Sancerre

Loire Valley, France \$80

RED

Bononia Estate Gamza

Danubian Plain, Bulgaria 2020 \$65

Purple Hands Pinot Noir

Oregon 2020 \$75

Terrazas de Los Andes Cabernet Sauvignon

Mendoza, Argentina 2017 \$90

Jordan Cabernet Sauvignon

Napa Valley, California 2018 \$165

Joseph Phelps Cabernet Sauvignon

Napa Valley, California 2019 \$275

Chateau Mazeyres Pomerol

Bordeaux, France 2019 \$90

SPARKLING

La Poema Rose

Spain N.V. \$70

Asolo Prosecco

Veneto, Italy N.V. \$72

La Jara Sparkling Rosé

Veneto, Italy N.V. \$72

Laurent-Perrier Champagne La Cuvée

Champagne, France N.V. \$100

Veuve Clicquot Ponsardin

Champagne, France N.V. \$170





BOOK YOUR PARTY



Can't make it to 900 19th? We will come to you!
Ask Lauren about our full service catering offerings!

What Next?

To inquire about availability and event details, or to schedule a walk-through of our private dining spaces, contact:

Lauren Hughes
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lauren@equinoxrestaurant.com
202.331.8118



Want to see more?
<https://www.equinoxrestaurant.com/gallery>

Director of Events Contact: lauren@equinoxrestaurant.com | 900 19th St NW