



## ***Downton Abbey: The Movie*** **A Culinary Update to the Six-Year TV Series**

Les Dames d'Escoffier invites you to join us for a luncheon and talk by Dame **CiCi Williamson** that includes a sneak preview of the forthcoming ***Downton Abbey*** movie. The talk includes photographs about the researching, styling, and filming of the food scenes for the six-year ***Downton Abbey*** TV series. Also included in the presentation will be the history of Highclere Castle (site of the "Downton Abbey" estate); a comparison of the real Earls of Carnarvon with the fictitious Earl of Grantham and the Crawley family; and the influence of foods from Victorian and Edwardian England.



**DATE:** **Saturday, September 14, 2019**  
**PLACE:** **Equinox Restaurant**  
818 Connecticut Avenue, NW  
Washington, DC 20006  
202-331-8118  
www.equinoxrestaurant.com  
**TIME:** **12:00 noon to 2:30 p.m.**  
**PRICE:** **(Includes menu at right)**  
**\$55 for Members of Les Dames**  
**\$65 for non-members**  
(non-members' price includes a \$10.00 tax-exempt donation for LDEI-DC scholarships)

**RESERVATIONS:** **www.lesdamesdc.org**  
**Reservation or cancellation deadline**  
**Tuesday, September 10, 2019**

**PARKING:** Street meters and many nearby parking garages. Go to [www.parkingpanda.com](http://www.parkingpanda.com). Type in the restaurant's address and the date and time you want to park. Cost is \$10-12 to pay in advance and print ticket.

**METRO:** Farragut North, Farragut West, or McPherson Square



Todd Gray and Dame **Ellen Kasoff Gray**

### **MENU**

#### **Passed Canapes Upon Arrival:**

Mini Beef Wellingtons  
Farm House Deviled Eggs with Salmon Mousse

#### **FIRST COURSE: Pear Potato Soup**

Sweet Maui Onions, Fresh Thyme & Crème Fraiche

#### **MAIN COURSE (choose one)**

**Sliced Roast Beef with Yorkshire Pudding**

Red Wine Jus, Rosemary Potato Puffs

Or

**"Titanic Style" Sauté Chicken Lyonnaise**

Wild Rice & Roasted Brussels Sprouts

Or

**Vegetarian Option: Fig & Blue Cheese Tart**

Frisée & Baby Spinach Salad, Poached Bosc Pears,  
Champagne Vinaigrette

#### **SWEET COURSE**

***Bavarois à l'Abricot***

Layered Apricot-Bavarian Cream Mousse as served  
on the Downton Abbey TV show

\*Minted Iced Tea included

#### **Edwardian Style Drink Specials - \$8.00**

AppleJack Sour

Lemon & Cider Brandy

&

Aviator

English Gin, Dubonnet, French Vermouth

\*Wine, beer, and soft drinks charged on individual consumption