

MÉTIER

PRIVATE DINING



MÉTIER

Thank you for thinking of Métier for your special occasion.

Opened in 2016 by Chef Eric Ziebold and partner Célia Laurent, Métier is located in the Mount Vernon-Shaw neighborhood, at the heart of Washington, D.C., steps away from the Convention Center, in an historic building dating back to 1907.

Métier is an intimate 11 table-restaurant which offers a seasonal seven course tasting menu. We acknowledge the need for different menu formats depending on the occasion you are celebrating and offer the possibility to tailor a specific menu for your event.

We offer different private dining options based on the size of your group. Combined with the award-winning contemporary American cuisine of Chef Eric Ziebold, extensive wine selections and our event coordination experience, our team will design a truly memorable event for you and your guests.

Once you have reviewed the enclosed information, please do not hesitate to contact us to arrange for a tour of the restaurant, or simply answer any questions you may have.

M É T I E R



The Private Dining Room

With a vaulted ceiling and a striking pair of double barn doors, the private dining room can seat up to 14 guests at one long rectangular table.



The Main Dining Room

Available for lunch or dinner events, the main dining room of the restaurant can seat up to 50 guests. This room offers partial views of our kitchen where guests can observe Chefs in action.

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The Salon

Available for lunch or dinner events, the Salon can seat up to 8 guests.

The Salon is also the perfect location for pre-lunch or dinner receptions, where hors d'oeuvres and drinks can be offered.



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EVENT SERVICES

Floral Design

We offer floral design services for your event. Please inquire about a custom proposal.



Valet Parking

Valet Parking is available for dinner service. Daytime valet parking can be organized with advanced notice.

Audio Visual Equipment

We offer a hand held microphone for your presentations. Additional audiovisual equipment can be outsourced and arranged for your event.

Parting Gifts

A selection of custom gifts is available for your guests to take home, ranging from our Pastry Chef's baked goods to condiments made from our herb and vegetable garden.

Place Cards & Printed Menus

Custom printed menus are provided on each place setting. Place cards and calligraphy services can be available with advance notice.



CHEF ERIC ZIEBOLD

CHEF-OWNER KINSHIP | MÉTIER

A RESPECTED PERSONALITY OF THE WASHINGTON D.C. AND NATIONAL DINING SCENE, ERIC ZIEBOLD OPENED TWO CRITICALLY ACCLAIMED RESTAURANTS, KINSHIP AND MÉTIER IN JANUARY AND APRIL 2016 RESPECTIVELY. LOCATED IN THE DISTRICT'S SHAW NEIGHBORHOOD AND JUST STEPS NORTH OF MOUNT VERNON SQUARE ACROSS THE STREET FROM THE WALTER E. WASHINGTON CONVENTION CENTER, THE RESTAURANTS ATTRACT WASHINGTONIANS AND DESTINATION DINING TRAVELERS ALIKE.

ATOP THE RESTAURANT HONORS LIST IS KINSHIP'S RECOGNITION BY THE PRESTIGIOUS MICHELIN GUIDE AS A MICHELIN ONE-STAR RESTAURANT. THE PREMIER ISSUE OF THE WASHINGTON D.C. GUIDE LAUNCHED IN OCTOBER 2016, AS ONE OF ONLY FOUR UNITED STATES CITIES TO HAVE THE "RED BOOK."

WASHINGTONIAN PROCLAIMED THAT "KINSHIP IS THE MOST EXCITING DC RESTAURANT OPENING OF THE NEW YEAR" (2016), WHILE RANKING BOTH KINSHIP, NUMBER FOUR AND METER, NUMBER 14 IN THEIR ANNUAL "TOP 100" LIST.

THE WASHINGTON POST AWARDED MÉTIER 3½ STARS (OUT OF FOUR) AND PROCLAIMED THIS "LITTLE JEWEL BOX" IS AN "ESCAPE FOR AN EVENING WITH ERIC ZIEBOLD'S SEVEN-COURSE TASTING MENU, WHICH AFFIRMS HIS ROLE AS ONE OF WASHINGTON'S PREMIER TALENTS". AS WELL, KINSHIP RECEIVED 3 STARS FROM THE PAPER: "WITH THE DEBUT OF KINSHIP NEAR THE CONVENTION CENTER, I'M (RE)ROUTING FOOD LOVERS TO THE SUPERIOR HANDIWORK OF FORMER CITYZEN CHEF ERIC ZIEBOLD AND HIS WIFE AND PARTNER, THE GRACIOUS CÉLIA LAURENT", AND RANKED IT AT NUMBER FOUR FOR 2016.

CHEF ZIEBOLD HAS RECEIVED AN ARRAY OF ACCOLADES FOR HIS CREATIVE INTERPRETATIONS OF MODERN AMERICAN CUISINE. FROM SEPTEMBER 2004 TO DECEMBER 2014, ZIEBOLD WAS CHEF AT CITYZEN IN THE MANDARIN ORIENTAL WASHINGTON, DC. DURING THAT TIME, THE RESTAURANT WAS AWARDED THE COVETED WASHINGTON POST FOUR-STAR RATING AND WAS THE ONLY AAA FIVE-DIAMOND-RATED RESTAURANT IN THE CITY AT THE TIME. IN ADDITION TO BEING NAMED ONE OF THE "BEST NEW CHEFS" IN THE UNITED STATES BY FOOD & WINE MAGAZINE IN 2005, ZIEBOLD TOOK HOME THE PRESTIGIOUS JAMES BEARD AWARD FOR "BEST CHEF MID-ATLANTIC" IN 2008.

PRIOR TO CITYZEN, ZIEBOLD SERVED AS CHEF DE CUISINE OF THOMAS KELLER'S THE FRENCH LAUNDRY IN YOUNTVILLE, CALIFORNIA, OFTEN DESCRIBED AS THE "BEST RESTAURANT IN AMERICA." AS WELL, HE HELPED KELLER OPEN PER SE IN NEW YORK CITY IN EARLY 2004. ZIEBOLD WORKED FOR CHEF KELLER FOR A TOTAL OF EIGHT YEARS. PRIOR, HE WORKED UNDER ACCLAIMED CHEF JEFF BUBEN AT WASHINGTON D.C.'S VIDALIA AND AT SPAGO IN LOS ANGELES UNDER THE DIRECTION OF CHEF WOLFGANG PUCK. ZIEBOLD GRADUATED FROM THE CULINARY INSTITUTE OF AMERICAN WITH HONORS, FOLLOWING A LIFELONG INTEREST IN COOKING THAT TOOK ROOT IN HIS NATIVE IOWA.

ZIEBOLD SERVED AS ADVISOR TO THE U.S. DEPARTMENT OF STATE WITHIN THE DIPLOMATIC CULINARY PARTNERSHIP, LAUNCHED IN 2012, WHERE SELECT AMERICAN CHEFS PARTICIPATED IN PUBLIC DIPLOMACY PROGRAMS THAT ENGAGED FOREIGN AUDIENCES ABROAD AS WELL AS THOSE VISITING THE UNITED STATES, JOINING AN EFFORT TO FORGE CULTURAL EXCHANGES OVER THE DINING TABLE WORLDWIDE. HE IS CURRENTLY A MEMBER OF THE ADVISORY COMMITTEE OF THE S&R FOUNDATION WHICH PROMOTES TALENTED INDIVIDUALS IN THE ARTS AND SCIENCES, AND HAS SERVED AS AN ADVISOR TO THE JOAN HISAOKA FOUNDATION FOR ITS ANNUAL FUNDRAISING GALA FROM 2009 TO PRESENT.

