

The background is a dark, atmospheric photograph of a building at night. A large, multi-paned window on the left reflects the interior lights. To the right, a vertical neon sign in a light blue color spells out 'DIRTY FRENCH' in a stylized, outlined font. Overlaid on the bottom left is a large, elegant script logo in a light blue color that reads 'Dirty French'.

Dirty French

Events Overview



Dirty French is a New York bistro created by Major Food Group's Mario Carbone, Rich Torrisi and Jeff Zalaznick. The restaurant takes its culinary cues from the timeless dishes and preparations of the classic French bistro and enlivens them utilizing modern techniques and bold flavors. Dishes like Duck à l'Orange with ras el hanout and preserved oranges and Trout Amandine with sesame and apricots remain true to their French roots but are restyled with flavors that explore the breadth and depth of the global French culinary influence.

Dirty French was named Best New Restaurant by the New York Times and NY Magazine for 2014 and Top New Restaurant of 2014 by Eater.

The restaurant is located at 180 Ludlow Street in the Ludlow Hotel.



THE RESTAURANT

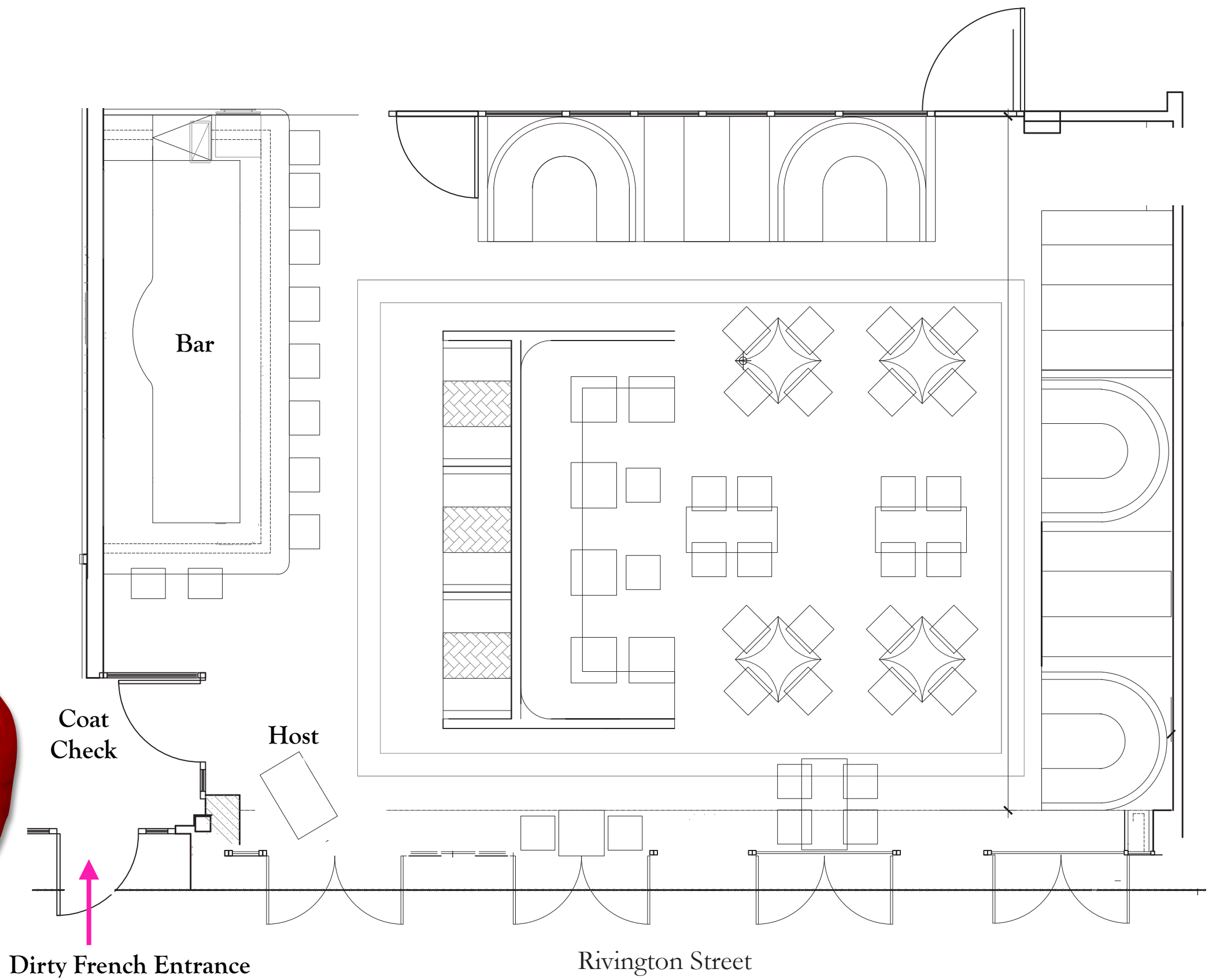
Main Dining Room

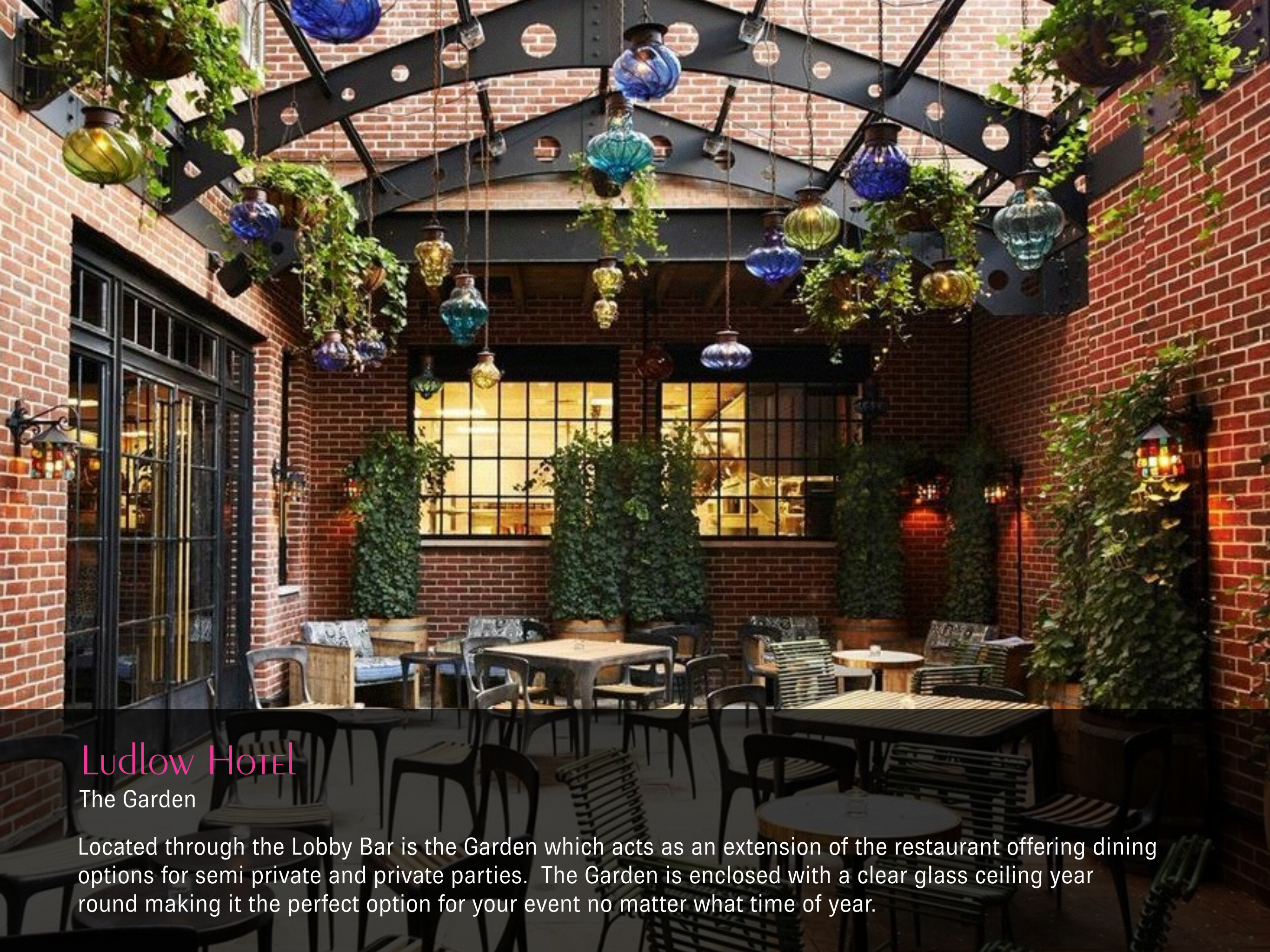
Dirty French is available for full buyouts for up to 110 guests seated or up to 175 for a cocktail style party. The restaurant is open 7 days a week serving breakfast, lunch and dinner.



Floorplan

Restaurant





Ludlow Hotel

The Garden

Located through the Lobby Bar is the Garden which acts as an extension of the restaurant offering dining options for semi private and private parties. The Garden is enclosed with a clear glass ceiling year round making it the perfect option for your event no matter what time of year.



Ludlow Hotel

The Garden

The Garden can accommodate large parties for up to 12 guests semi privately or can be booked privately for events. The garden has the ability to seat up to 20 guests using our existing tables or up to 60 guests when rentals are secured. The room is perfect for cocktail style parties as well and can comfortably host a group of 75 guests for cocktails and passed canapés.

Floorplan

Lobby &
Outdoor Garden

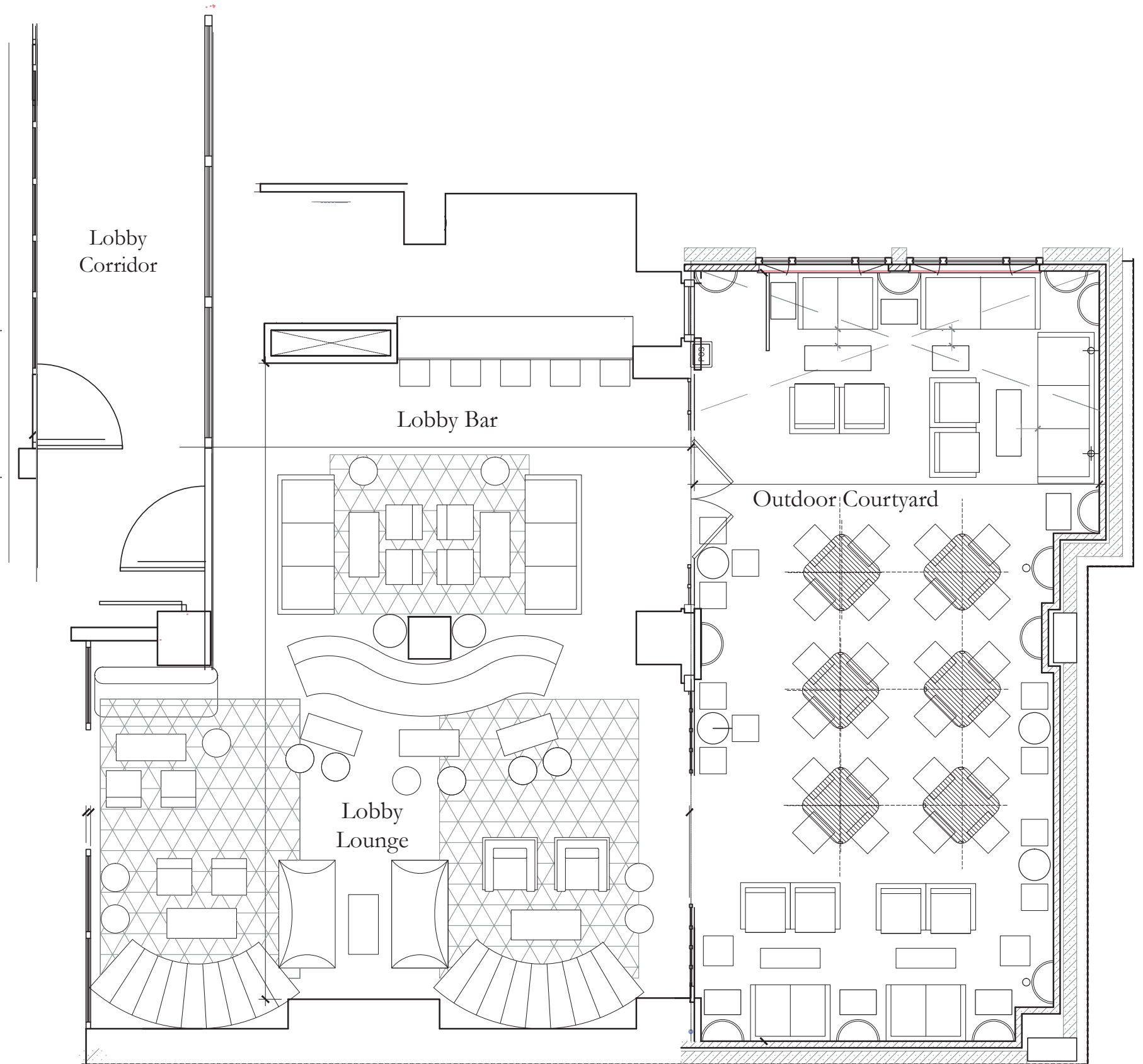
Dirty French

Lobby
Corridor

Lobby Bar

Outdoor Courtyard

Lobby
Lounge



HORS D'OEUVRES & SALAD

CHOOSE TWO

Tartare

TUNA, BIRD'S CHILI, CRÊPE INDOCHINE

Endive

CAJUN SHRIMP, DIJON VINAIGRETTE

Salmon Maison

POTATO, DILL, BLACKENING SPICE

Chevre

KALE, SUNCHOKES, SAND PEAR

Roquefort

ROASTED BEETS, CANDIED CASHEWS

Carpaccio

LAMB, AUBERGINE, YOGURT

Crudité

SHAVED VEGETABLES, FINES HERBES

POISSON & RÔTISSERIE

CHOOSE TWO

Meunière

BROOK TROUT, SESAME, DRIED APRICOTS

Chicken and Crepes

* \$30 PER PERSON SUPPLEMENT

Porc aux Moutardes

COUNTRY RIB, CELERY REMOULADE

Provençale

SCALLOP, ARTICHAUT, VADOUVAN

Steak au Poivre

HANGER STEAK, LIME, CORNICHON

ACCOMPAGNEMENTS

CHOOSE THREE

Rice Pilaf · *Champignons* · *Haricots Asiatique* · *Salade Verte*
Cabbage Persillade · *Pommes Purée*

DESSERT

CHOOSE ONE

Tarte

PRESERVED LEMON, ALMOND, TOASTED MERINGUE

Tatin

PINEAPPLE, BANANA, RUM RAISIN ICE CREAM (FOR PARTIES UP TO 50)

Gâteau

CHOCOLATE GANACHE, BLACK COCOA, PISTACHIO YOGURT

Sorbet

COCONUT, PASSION FRUIT, GUAVA

SAMPLE PRIVATE DINING MENU

CONTACT

Please contact our events department at events@majorfood.com
or 212-776-4920 to discuss all of our private dining options

MAJOR FOOD GROUP