

At John F. Kennedy Center for the Performing Arts

DINNER

## Appetizers

PROSCIUTTO HAM with Melon and Pear 3.00
SLICED SMOKED BONELESS DUCK, Lingonberries 5.00
GULF SHRIMP COCKTAIL, White Radish Nest 6.60
ESCARGOT in Riesling au Gratin 5.85
CLAMS AND OYSTERS MOSCOVITE, Malt Mignonette 4.10

Soups

TODAY'S SOUP 2.85 TRADITIONAL ONION SOUP 3.00 DOUBLE CHICKEN BROTH WITH WINTER VEGETABLES 2.60

## **Specialties**

BREAST OF CHICKEN BAKED IN CRUSHED ALMOND CRUST, Dijonaise 10.35

MEDALLIONS OF VEAL, Green Peppercom Sauce 12.60

FARFALLE WITH SCAMPI, MUSSELS, SCALLOPS AND BASIL 12.85

ROAST MARINATED DUCKLING, Glazed Chestnuts 11.85

TONIGHT'S FRESH FISH 13.00

ROAST PRIME RIBS OF BEEF AU JUS 14.60
All Specialties served with Terrace Salad, Potato and Vegetable du Jour

## From The Grill

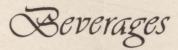
RACK OF LAMB — Minted Baby Apple 14.60
FILET MIGNON, Wild Mushrooms and Sauce Bernaise 14.60
BONELESS SIRLOIN STEAK, Maitre D'Hotel Butter 14.60
CHEF'S MIXED GRILL, French Cut Chicken Breast, Tour nedo of Beef and Thick Cut Bacon 13.60
All Grill items served with Terrace Salad, Broiled Tomato and Baked Potato

## Gold Buffet

SLICED ROAST PEPPERED TENDERLOIN OF BEEF 9.00
(Horseradish Mayonnaise, French Potato Salad)
KING CRABMEAT SALAD IN AVOCADO, Louis Dressing 10.60
SMOKED STURGEON AND SHRIMP WITH FENNEL SALAD 9.35

Desserts

SELECTIONS FROM OUR PASTRY CART 3.00 ICE CREAM OR SHERBET 2.00



COFFEE, TEA, SANKA 1.10 ESPRESSO 1.65 CAPPUCCINO 2.20 MINERAL WATER 1.65