

Roof Terrace Restaurant

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 Peppercorn 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

Cold 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

Beverages

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