

**ROOF TERRACE**  
RESTAURANT  
AT THE KENNEDY CENTER



**PRELUDE**

PARSNIP BISQUE	14
grilled brie, raisin bread	
PENNSYLVANIA MUSHROOMS	18
burgundy truffle, chive, homemade ricotta, sea salt lavash	
FARMHOUSE VEGETABLES	14
marinated autumn vegetables, radish, mizuna, harissa corn bread croutons	
LITTLE GEM LETTUCE	13
green chili, pecorino dressing, pumpernickel	
YELLOWFIN TUNA CARPACIO	18
cucumber, orange, pickled jalapeno, soy ginger	
CHICKEN LIVER MOUSSE	16
port wine jelly, warm country bread	
FRISSE & SECKEL PEAR	16
local cheddar, hazelnuts, aged balsamic	

**CHEESE &  
CHARCUTERIE**

LOCAL CHEESE & CHARCUTERIE	30
fig jam, dry fruits & nuts, grain mustard grilled focaccia	

**CENTER  
STAGE**

POMERGRANATE LAQUERED LAMB CHOPS	40
sweet potato & brussels sprout hash, gremolata sauce	
BLACK ANGUS FILET MIGNON	45
cardamom roasted heirloom carrot, shishito cream, short rib reduction	
SKUNA BAY SALMON	34
celery root, green apple, caviar crème fraiche sauce	
GARLIC BRINED ORGANIC CHICKEN	32
fricassee of fennel, chorizo, red grapes, rosemary jus	
CAMPANELLE PASTA	26
roasted kabocha squash, brown butter cream, sage persillade + burgundy black truffles 14	
DASHI POACHED CHATHAM COD	35
stir fried baby bok choy, charred eggplant, kaffir coconut broth	
MAINE DIVER SCALLOPS	37
artichoke, dried roma tomato, apple cider balsamic reduction	

**INTERLUDE**

MAC & CHEESE	9
orecchiette, aged white cheddar	
YUKON GOLD POTATO PUREE	10
FRIED BRUSSELS SPROUTS	12
toasted almonds, golden raisins	
PECORINO POMME FRITES	12
fin herbs dijon aioli	
CARDAMOM ROASTED HEIRLOOM CARROTS	9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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<b>BEER</b>	<b>Stella Artois</b> Belgium 8
	<b>Port City Monumental IPA</b> VA 8
	<b>Michelob Ultra Pure Gold</b> MS 8
	<b>Sam Adams Seasonal</b> MA 8
<b>SEASONAL COCKTAILS</b>	<b>KC Cosmo</b> 15 ketel one citroen, cointreau, pomegranate, lemon
	<b>Terrace Old Fashioned</b> 15 bulleit rye, fee brothers lemon bitters, simple syrup, orange peel
<b>SPARKLING</b>	<b>Corte Fresca</b> Prosecco, Italy 15/70
	<b>Ironhorse</b> Brut, Sonoma County CA 95
	<b>Veuve Cliquot</b> Rose, France 25/125
	<b>Louis Roederer</b> Brut, France 135
	<b>Dom Perignon</b> France 55/275
<b>WHITES</b>	<b>Trimbach</b> Riesling, Alsace France 2017 19/95
	<b>Hall</b> Sauvignon Blanc, Napa Valley CA 2017 15/70
	<b>Cape Mentelle</b> Rose, Western Australia 2018 16/75
	<b>Lagaria</b> Pinot Grigio, Delle Venezie Italy 2018 17/80
	<b>Newton Skyside</b> Chardonnay, Sonoma County CA 2017 18/85
	<b>Eric Louis</b> Sancerre, Loire Valley France 2018 18/85
	<b>The Snitch</b> Chardonnay, Napa Valley CA 2017 19/95
	<b>Jordan</b> Chardonnay, Sonoma County CA 2015 23/105
	<b>Cakebread Cellars</b> Chardonnay, Napa Valley CA 2017 27/110
	<b>Far Niente</b> Chardonnay, Napa Valley CA 2017 125
<b>REDS</b>	<b>Mer Soleil</b> Pinot Noir, Santa Lucia Highlands CA 2018 20/100
	<b>Benton Lane</b> Pinot Noir, Willamette Valley OR 2018 17/80
	<b>Bodegas Numanthia Termes</b> Tempranillo, Spain 2015 18/85
	<b>Altos Del Plata Terrazas</b> Malbec, Argentina 2017 15/70
	<b>Decoy</b> Merlot, Sonoma County CA 2017 16/75
	<b>Jarvis Estate Grown</b> Merlot, Napa CA 2013 120
	<b>Cline</b> Zinfandel, Old Vine Lodi CA 2017 17/80
	<b>Orin Swift</b> Red Blend, CA 2017 115
	<b>Predator Six Spot</b> Red Blend, Lodi Appellation CA 2015 17/80
	<b>The Prisoner</b> Red Blend, Napa Valley CA 2017 105
	<b>Stags Leap</b> Cabernet Sauvignon, Napa Valley CA 2015 23/105
	<b>Jordan</b> Cabernet Sauvignon, Alexander Valley CA 2014 27/120
	<b>Stags Leap Cellars</b> Cabernet Sauvignon Artemis, Napa CA 2016 140
	<b>Shafer One Point Five</b> Cabernet Sauvignon, Napa CA 2016 150
	<b>Newton Puzzle</b> Red Blend, Napa CA 2015 165
<b>Joseph Phelps Vineyards</b> Cabernet Sauvignon, Napa CA 2015 170	
<b>Caymus Vineyard</b> Cabernet Sauvignon, Napa CA 2017 185	