Executive Chef
Christopher Hansen

# ROOF TERRACE
RESTAURANT
AT THE KENNEDY CENTER

Executive Sous Chef
Alex Vallcorba

## -APPETIZERS-

SEAFOOD TOWER* ... MP
Chef's selection of premium oysters, shellfish & crudo, served with classic accompaniments

HALF DOZEN CHESAPEAKE OYSTERS ... MP
briny Rappahannock oysters on the half shell, served with mignonette & our signature cocktail sauce

YELLOWFIN CRUDO ... 23
local pickled pear, Meyer lemon cream, chive oil

SMOKED TROUT PATE ... 21
horseradish gelée, dill, fried saltines

SHRIMP COCKTAIL ... 22
wine poached Oishii shrimp, citrus dill cocktail sauce, lime

NEW ENGLAND CLAM CHOWDER ... 16
chopped clams, bacon, old bay oyster crackers

STEAK TARTARE ... 26
hand cut beef tenderloin, quail egg, grilled sourdough

DELICATA SQUASH SALAD ...18
red endive, arugula, Virginia peanuts, aged cheddar, sorghum shallot vinaigrette
add Edward's Virginia ham ... 5

POMMES FRITES ...15
parmesan, thyme, rosemary, truffle aïoli

LITTLE GEM CAESAR ... 18
toasted breadcrumbs, parmesan, cured egg yolks, lemon zest
add grilled chicken ...15
add 4 Oishii shrimp ...15

## AMERICAN CHEESES & CURED MEATS

served with grilled olives, Granny Smith apple butter, candied pecans, rustic breads & crackers ... 42

CLOTHBOUND CHEDDAR
*Jasper Hill Farm, Vermont*
firm, cave-aged cheddar, caramel sweetness & nutty

GRAYSON
*Meadow Creek Dairy, Virginia*
washed-rind cow's milk cheese, buttery, earthy & pleasantly pungent

GEORGIA BLUE SALAMI
*Spotted Trotter, Georgia*
blue cheese rubbed salami, tangy & savory

PORK COPPA
*Spotted Trotter, Georgia*
traditional coppa, red wine washed, gently spiced & a silky texture

## -ENTRÉES-

PAN SEARED ATLANTIC HALIBUT ... 52
Marsh Hen Mill's jimmy red grits, roasted turnips & baby carrots, apple cider reduction

REVERENCE FARM'S STEELHEAD TROUT ... 42
buttermilk risotto, Badger Flame beets, smoked trout roe beurre blanc

JUMBO LUMP CRABCAKE ... 54
charred brussels sprouts, fingerling potatoes, Meyer lemon-tarragon aïoli

HERB BRINED HALF CHICKEN ...42
sweet potato hash, wilted lacinato kale, grain mustard pan sauce

HERITAGE PORK PORTERHOUSE ...44
smashed Yukon gold potatoes, grilled broccolini, pickled shallots, bourbon-wild mushroom cream

CAVATELLI PASTA ... 42
parsnip cream, chanterelle, thyme, hazelnut brown butter

STEAK FRITES ...68
prime NY strip, parmesan herb fries, arugula, salad bordelaise

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*