

AFTER DINNER DRINKS

ROOF TERRACE
RESTAURANT
AT THE KENNEDY CENTER

RTR

Cognac & Scotch Whiskey

Courvoisier V.S	17
Hennessy V.S.O.P	24
Remy Martin X.O	55
Glenlivet 18 yr Single Malt	25
Lagavulin 16 yr Single Malt	22
Glenmorangie 18 yr Single Malt	30
Macallan 12 yr	18
Johnnie Walker Green Label	24
Johnnie Walker Blue Label	55

Digestifs & Cordials 15

Amaretto Disaronno | Baileys Irish Cream
B & B | Benedictine | Chambord
Drambuie | Frangelico | Grand Marnier
Kahlua | Pimm's Cup | Sambuca | Tia Maria

PORT WINES

Taylor Fladgate Ruby Port	14
Taylor Fladgate 10 Year Tawny	17
Taylor Fladgate 20 Year Tawny	24

Dessert Cocktails

Espresso Martini	20
White Russian	18
Irish Coffee	12
Spanish Coffee	12

COFFEE & TEA

Harney & Sons Tea Selection	4
Lavazza coffee	4
Cappuccino	6
Espresso	5

DESSERTS

Key Lime Gateau	14
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graham cracker cake, toasted meringue,
mixed berry sauce

Classic Crème Brûlée	14
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nutella wafer

Flourless Chocolate Torte	14
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raspberry coulis, berry crunch

Pumkin Spice Cheesecake	14
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vanilla sponge, dulce de leche,
cranberry reduction

Savta's Apple Cake	14
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caramel apples, crème anglaise, crispy
apple chip

*"My Savta (grandmother in Hebrew, used to make
apple cake for the Jewish new year, Rosh Hashanah.*

*The morning after, if we were very good, she would
warm some leftover apple cake and serve it with
ice cream. A classic French custard sauce is my twist
on her apple cake with ice cream for breakfast."*

- Sally B. Silverman, Chef de Cuisine

Ask your server about our daily selection of house made ice
creams & sorbets.