

Benjamin

BAR & LOUNGE

Weekly Culinary Offerings



MONDAY WINGS NIGHT

5:30 p.m. – 9:30 p.m.

Enjoy Wing Night with three varieties of jumbo wings, maple & bourbon glazed, spicy buffalo or Executive Chef Oliver's 52 Spice Dry Rub.



TUESDAY CEVICHE NIGHT

5:30 p.m. – 9:30 p.m.

Sample an order of house-made traditional style ceviches and tiraditos with variations updated weekly by our chefs.



WEDNESDAY CHEESE NIGHT

5:30 p.m. – 9:30 p.m.

Offering over 20 varieties of international and domestic cheeses and charcuterie with house-made accompaniments.
Available by plate or unlimited.

RESERVATIONS MAY BE MADE BY CONTACTING THE HOTEL DIRECTLY
BBLEVENTS@TRUMPHOTELS.COM



THURSDAY
BUBBLES & PEARLS
5:30 p.m. – 9:30 p.m.

Join us for Champagne and Petrossian Caviar served by guerdon with traditional accompaniments, bini and toast points. Cognac, premium vodkas and champagne pairings are offered.



FRIDAY
DESSERT NIGHT
6:30 p.m. – 10:30 p.m.

Our house-made desserts are elegantly displayed in the Grand Lobby with a rotating featured dessert at our pastry chef's live-action station. We invite you to meet our talented pastry team and enjoy their freshly-made sweet spectacles.



WEEKEND
AFTERNOON TEA
1:00 p.m. – 4:00 p.m.

Partake in the tradition Thursday to Sunday with elegantly presented tea service. Includes a selection of tea, glass of Blanc de Blanc, and two-tier stand of savories & sweets. Children's menu available with advance notice. *Reservations are required.*

EXPERIENCE SALON

Bespoke tasting experiences unlike any other in Washington led by a brand ambassador, sommelier or expert. Previous tastings have included, The Macallan scotch-whiskeys, Pappy Van Winkle's Bourbons, Dom Perignon Champagnes, and rare world-class wines. Pricing based on individual taste and budget.

Reservations are required. Please contact Director of Food & Beverage,
DANIEL MAHDAVIAN AT DMAHDAVIAN@TRUMPHOTELS.COM.

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