

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 housemade accompaniments. *Available by plate or unlimited.*

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







Join us for fresh, local, and eastern seaboard oysters shucked to order. Accompaniments include, raspberry vodka sauce, Hennessy XO cocktail sauce, champagne mignonette and lemon. Drink pairings available. 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 liveaction 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 twotier 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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