

BETHESDA MAGAZINE RESTAURANT WEEK

JANUARY 11 - 20, 2019

DINNER

\$36 THREE COURSES

Beverages, tax and gratuity are not included.



STARTER

DEILED EGGS ^{GF}

Truffle Chive Vinaigrette

ARTICHOKE BEIGNETS Fontina, Parmesan, Sweet Basil Dressing

ICEBERG LETTUCE WEDGE ^{GF}

Hickory-Smoked Bacon Crumbles, Tomato, Blue Cheese Dressing

ENTRÉE

FILET MIGNON* ^{GF}

6 oz. Hand-Mashed Potatoes

Upgrade to an 8 oz Filet Mignon +7

PRIME BEEF SHORT RIB STROGANOFF ^O

Pappardelle Egg Noodles, Sour Cream, Tobacco Onions

SIMPLY PREPARED SALMON* ^{GF}

Roasted Asparagus, Citrus & Herb Vinaigrette, Charred Lemon

BRICK CHICKEN

Locally Farmed, Hand-Mashed Potatoes, Asparagus, Roasted Chicken Jus

DESSERT

CARAMEL POT DE CRÈME

Maldon Salted Caramel, Butterscotch, Whipped Cream

NUTELLA BREAD PUDDING[†]

Coffee Ice Cream, Caramel Sauce

PEANUT BUTTER CHOCOLATE PIE[†]

Peanut Butter Mousse, Graham Cracker Crust,
Callebaut Fudge Sauce

BEVERAGES

THE VIP

SVEDKA Clementine, Golden Pineapple 11

PETER YEALANDS SAUVIGNON BLANC

By the Glass 12 | By the Bottle 46

DFG BY PAUL HOBBS MALBEC

By the Glass 14 | By the Bottle 54



*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy. †Item contains nuts.

^O SIGNATURE

^{GF} GLUTEN-FREE