BETHESDA MAGAZINE
RESTAURANT WEEK
AUGUST 10 - 19

DINNER MENU

TO BEGIN
CHEF’S RECOMMENDATION
Bread Board for the Table (additional $10)

APPETIZER
TASTE OF CITY PERCH
Crispy Loaded Baked Potato Croquette
Shrimp Cocktail with lemongrass cocktail sauce
CP Wedge Salad

ENTRÉE
CHOOSE ONE:
HERB ROASTED CHICKEN
charred cauliflower, arugula emulsion, spiced citrus vinaigrette
BRAISED BEEF SHORT RIB
creamed spinach, crispy shallots, potato pancake
PAN SEARED SCALLOPS’
(+$5 supplement)
roasted brussel sprouts, cipollini onions, bacon lardon, thyme + veal jus

DESSERT
DESSERT DUO
Raspberry Red Velvet Pavlova & Deep Dark Chocolate Donut

$35 per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Price does not include sales tax.

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