

MON AMI GABI

A CLASSIC FRENCH BISTRO

BETHESDA MAGAZINE RESTAURANT WEEK

FRIDAY, JANUARY 11- SUNDAY, JANUARY 20

DINNER PRIX-FIXE

CHEF'S AMUSE

WARM BAGUETTE

classic carrot rapé, honey herb vinaigrette

WINE BY THE GLASS

choice of

MARQUIS DE LA TOUR - LOIRE, NV

LOUIS LATOUR CHARDONNAY

LOUIS LATOUR PINOT NOIR

HORS D'OEUVRES

choice of

ONION SOUP AU GRATIN

baked with gruyère cheese

SPICY SALMON TARTARE

avocado, olives, micro basil, pea shoots, gaufrette chips

WILD ESCARGOTS DE BOURGOGNE

oven-roasted snails, garlic-herb butter

ROOT VEGETABLE SALAD

currants & pumpkin seeds, ricotta toast, caper-lemon vinaigrette

ENTRÉES

choice of

SIGNATURE PRIME STEAK FRITES

served with our hand-cut frites and

choice of sauce: classic maître d'hôtel butter, au poivre, bordeaux butter, bordelaise, roquefort, or béarnaise

CLASSIC SKATE WING

cauliflower puree, brussels sprouts, dates, lemon caper butter

SALMON

chive crusted, purple potatoes, black garlic buerre blanc

CASARECCIA PASTA

mushrooms, truffle butter, preserved lemon, grana padano, poached egg

DESSERT TRIO

a decadent sampling of our classic desserts:

CHOCOLATE MOUSSE, PROFITEROLE
& VANILLA CRÈME BRÛLÉE

\$48.00

PLUS TAX, GRATUITY NOT INCLUDED

DOES NOT INCLUDED BEVERAGES



SNAPPING PHOTOS? 

@MONAMIGABIBISTRO

#BMAGRW