

January 11-20, 2019
Executive Chef: Josh Williams
\$35++ per person
Dinner Menu



TRUE FOOD KITCHEN

Bethesda Magazine Restaurant Week

BEVERAGE (Choice of)

- Original Ginger "O.G." lime, honey, bubbly water
- Malbec Alamos (Mendoza, Argentina)
- Chardonnay Haras (Maipo Valley, Chile)

FIRST (Choice of)

- Daily Market Soup *chef's selection*
- Charred Cauliflower *harissa tahini, medjool date, dill, mint, pistachio* V GF
- Fig & Onion Tart *caramelized onion, gorgonzola, garlic, fig, herbs* VEG

SECOND (Choice of)

- Seasonal Ingredient *brussels sprout, quinoa, roasted butternut squash, goat cheese, pomegranate, toasted mulberry, horseradish vinaigrette* VEG GF
- Teriyaki Quinoa (Choice of: Tofu, Chicken, Shrimp* or Grass-fed Steak*) *broccoli, heirloom carrot, bok choy, mushroom, brown rice, avocado, toasted sesame*
- Grilled Salmon* *caramelized onion farro, quinoa, arugula, roasted beet, cilantro pumpkin seed pesto*
- Pan-seared Chicken Breast *crushed organic DiNapoli tomato, olive, caper, broccolini, edamame, spinach* GF

DESSERT (Choice of)

- Squash Pie *graham crust, coconut whipped cream* V GF
- Flourless Chocolate Cake *caramel, almond, vanilla ice cream, cacao nib* VEG GF

++ not including tax & gratuity

V Vegan VEG Vegetarian GF Gluten-Friendly

While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen.

Some ingredients may not be included in the menu description; please notify your server of any food allergies.

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

