

# BETHESDA MAGAZINE RESTAURANT WEEK

JANUARY 11 - 20, 2019

## DINNER

**\$36** THREE COURSES

*Beverages, tax and gratuity are not included.*



## STARTER

### DEVEILED 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