

BETHESDA MAGAZINE

RESTAURANT WEEK -

AUGUST 12 – 21

APPETIZER

GRILLED CAESAR SALAD  
w. Tofu Croutons

HELEN'S HOUSE SALAD  
w. jicama, cucumbers, farm-stand tomatoes, baked chèvre  
rosemary pecans/red wine vinaigrette

MUSHROOM STRUDEL  
served over summer greens

ENTREE

CRAB CAKES

white wine sauce,  
fresh corn souffle  
zucchini infused w. pomegranate molasses

GRILLED CHICKEN SCALOPPINE  
linguine w. local tomato sauce  
haricots sautéed w. shallots

FILET OF BEEF  
red wine mushroom sauce  
flaky potatoes w. thyme  
steamed asparagus

MELANZANE PARMIGIANA  
(eggplant pie)  
w. tomato, fresh mozzarella, parmigiano-reggiano  
sauté of steamed vegetables

VEGAN

TOFU

brown rice, ginger broth, haricots

ANTIPASTI

peppers, tofu, portobella mushroom, zucchini

DESSERTS

BROWNIE  
à la mode (for 2)

FRESH PEACH COBBLER

CHOCOLATE BEIGNETS  
crème anglaise

APPLE CRISP  
vanilla ice cream, berries

CAPPUCCINO CHEESECAKE  
(in a jar)