

Bethesda Magazine

Restaurant Week

August 12 – August 21

Persimmon Lunch Menu

2 - Course Lunch \$16

Entrees ~ choice of 1

Citrus & Scallop Salad ~ Arugula, Orange, Fennel, Passionfruit Vinaigrette

Duck Confit Salad ~ Blue Cheese, Apples, Crispy Potato Chips, Port Wine Vinaigrette

Nicoise Salad ~ Blackened Tuna or Blackened Salmon, Egg, Green Beans, Olives, Potatoes, Roasted Red Peppers, Cherry Tomato, Lemon Oil Vinaigrette

Classic Caesar Salad* ~ Romaine, Parmesan, Croutons, Creamy Caesar Dressing

The Wedge Salad* ~ Blue Cheese, Tomato, Red Onion, Bacon, Blue Cheese Dressing

Roasted Beet & Goat Cheese Salad* ~ Apples, Candied Walnuts, Balsamic Vinaigrette

Add Chicken, Salmon, Steak or Shrimp to any Salad for an Additional Upcharge

Ravioli ~ Roasted Portobello Mushroom and Blue Cheese Ravioli, Truffle Demi-Glace (5)

***Vegetarian upon Request**

Mussel Frites ~ Steamed Prince Edward Island Mussels, Choice of Meunière or Provencal Style

Crab Cake Sandwich ~ Spicy Slaw, Lettuce, Tomato, Onion, Pickle, French Fries

Bistro Burger ~ Cheddar Cheese, Bacon, Caramelized Onions, BBQ Sauce, Lettuce, Tomato, Pickle, French Fries

Crispy Fish Tacos ~ Spicy Slaw, Pico de Gallo, Guacamole, Chipotle Sauce, Flour Tortillas, Tortilla Chips and Salsa

Chicken Club ~ Bacon, Fontina Cheese, Lettuce, Tomato, Onion, Mayo, Pickle, French Fries

Pasta of the Day

Steak Frites ~ Spinach, French Fries and Bordelaise Sauce

Atlantic Bouillabaisse ~ Saffron and Red Pepper Aioli Crostini

Pan Seared Salmon ~ Orzo Rice and Vegetable Ragout, Lemon Butter Sauce

Daily Fresh Catch ~ Mesclun Salad, Red Onion, Cucumbers, Chick Peas, Cherry Tomatoes, Avocado and Cilantro Lime Vinaigrette

Desserts ~ choice of 1

Vanilla Bean Cheesecake ~ Caramel Sauce and Fresh Whipped Cream

Chocolate Cream Pie Martini ~ Dark Chocolate Pudding, Graham Cracker and Fresh Whipped Cream

Warm Apple Empanada ~ Vanilla Ice Cream and Caramel Drizzle

Strawberry Shortcake ~ Fresh Whipped Cream & Strawberry Sauce

Profiteroles ~ Cream Puffs with Vanilla Ice Cream, Caramel and Chocolate Sauces

Molten Chocolate Cake ~ Vanilla Ice Cream

Spiced Red Wine Poached Pear ~ Vanilla Ice Cream

Vanilla Bean Crème Brulee

Daily Sorbet

Please Advise your Server of any Food Allergies

Consuming Raw or Undercooked Meats and Seafood May Increase your Risk of Illnesses