



Bethesda Magazine Restaurant Week
August 12-21, 2016

Lunch Menu

Baked French Onion Soup

-or-

Normandie Salad

-or-

Chicken Liver Mousse

With Toast Points

Quiche Lorraine

Fresh Broccoli, Hollandaise

-or-

"Duck Confit"

Over Braised Red Cabbage

-or-

Grilled Mahi Mahi, Sauce Bearnaise

Served over Wilted Spinach

Entrees Served with Hot Golden Popovers.

\$16.00

