



*Bethesda Magazine Restaurant Week*  
*August 12-21, 2016*

Dinner Menu

Home Smoked Salmon Garni

-or-

Classic Caesar Salad

-or-

Lobster Bisque

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Braised Boneless Short Ribs of Beef, Au Jus

-or-

Paupiettes of Salmon with Shrimp, "Tout Paris"

Lobster and Beurre Blanc Sauces

-or-

"Coq au Vin"

Red Wine Reduction

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Mousse au Chocolate with Chopped Walnuts

-or-

Crème Brulee

-or-

Cheesecake with Strawberries, Chocolate Drizzle

\$36.00

Entrees served with Fresh Vegetable, Rosemary Potatoes  
& Hot Golden Popovers!

