

**BETHESDA MAGAZINE  
RESTAURANT WEEK  
AUGUST 12 – AUGUST 21**

**PERSIMMON DINNER MENU**

**3 - COURSE TASTING DINNER \$36**

**STARTERS**

(CHOICE OF 1)

SOUP OF THE DAY

STEAMED PEI MUSSELS ~  
MEUNIÈRE OR PROVENCAL STYLE

PORTOBELLO MUSHROOM AND BLUE CHEESE RAVIOLI WITH  
TRUFFLE DEMI-GLACE (VEGETARIAN UPON REQUEST)

PAN SEARED SEA SCALLOPS WITH ORANGE, FENNEL, ARUGULA  
AND PASSIONFRUIT VINAIGRETTE

CRISPY EMPANADA AND CHIPOTLE DIPPING SAUCE

SMOKED TROUT SPRING ROLL WITH SPICY SLAW, HOISIN AND PEANUT SAUCES

TUNA & AVOCADO TARTAR, CRISPY WONTONS, SEAWEED SALAD AND CHIVE OIL

WASABI CRUSTED OYSTERS WITH ASIAN CUCUMBER RELISH  
AND SOY DIPPING SAUCE

ANTIPASTO PLATE OF MEATS, CHEESES & CHICKEN PATE  
WITH GRILLED BAGUETTE

WEDGE SALAD WITH BLUE CHEESE CRUMBLES, TOMATO, RED ONION,  
BACON AND BLUE CHEESE DRESSING

CLASSIC CAESAR SALAD WITH PARMESAN CHEESE AND BAKED CROUTONS

DUCK CONFIT SALAD WITH BLUE CHEESE, APPLES, CRISPY  
POTATO CHIPS AND PORT WINE VINAIGRETTE

FENNEL AND ARUGULA SALAD WITH RICOTTA CHEESE  
AND LEMON OIL VINAIGRETTE

ROASTED BEET, GOAT CHEESE AND MESCLUN SALAD WITH JULIENNE APPLES,  
CANDIED WALNUTS, BALSAMIC VINAIGRETTE AND PORT REDUCTION DRIZZLE

**ENTREES**

(CHOICE OF 1)

PAN SEARED SALMON WITH SAUTÉED ARTICHOKES, EXOTIC MUSHROOMS,  
PESTO RISOTTO AND LIME BUERRE BLANC

ATLANTIC BOUILLABAISSE WITH SAFFRON AND RED PEPPER AIOLI CROSTINI

DAILY FRESH CATCH WITH ITALIAN RATATOUILLE AND ROASTED RED PEPPER SAUCE

PAN SEARED SEA SCALLOPS WITH CAULIFLOWER PUREE, GRILLED ASPARAGUS  
AND TOMATO VINAIGRETTE

SAUTÉED JUMBO LUMP CRAB CAKE WITH BACON MASHED POTATOES,  
ROASTED CORN HASH AND SWEET CORN SAUCE

BLACK AND WHITE SESAME CRUSTED SEARED TUNA WITH ROASTED  
RED PEPPER, SNOW PEA, BEAN SPROUT AND RED ONION COUSCOUS,  
SWEET CHILI SAUCE AND CHIVE OIL

BRAISED SHORT RIBS WITH PARSNIP PUREE, ROASTED BRUSSEL SPROUTS,  
CRISPY ONION STRINGS AND BALSAMIC DEMI-GLACE

OVEN ROASTED CHICKEN WITH CREAMY MASHED  
POTATOES, BROCCOLI AND HOUSE MADE GRAVY

PAN SEARED DUCK BREAST WITH HERB ROASTED FINGERLING POTATOES,  
CARROTS, SPINACH AND GINGER CITRUS REDUCTION

FILET MIGNON WITH CREAMY MASHED POTATOES, SPINACH, CRISPY ONION  
STRINGS AND RED WINE DEMI-GLACE

PECAN CRUSTED BARBECUED HALF RACK OF LAMB WITH MUSTARD POTATO GRATIN,  
SPINACH AND HORSERADISH DEMI-GLACE

## DESSERTS

(CHOICE OF 1)

VANILLA BEAN CHEESECAKE WITH CARAMEL SAUCE AND FRESH WHIPPED CREAM

CHOCOLATE CREAM PIE MARTINI ~ DARK CHOCOLATE PUDDING,  
GRAHAM CRACKER AND FRESH WHIPPED CREAM

WARM APPLE EMPANADA WITH VANILLA ICE CREAM AND CARAMEL DRIZZLE

PROFITEROLES WITH VANILLA ICE CREAM, CARAMEL AND CHOCOLATE SAUCES

STRAWBERRY SHORTCAKE WITH FRESH WHIPPED CREAM & STRAWBERRY SAUCE

MOLTEN CHOCOLATE CAKE WITH VANILLA ICE CREAM

SPICED RED WINE POACHED PEAR WITH VANILLA ICE CREAM

VANILLA BEAN CRÈME BRULÉE