

BETHESDA MAGAZINE RESTAURANT WEEK

August 12 - August 21

Dinner Prix Fixe

STARTER

choice of:

shaved vegetable salad

petite romaine, iceberg, ricotta salata, quinoa,
sunflower seeds, herb vinaigrette

ash-baked beets

goat cheese, hass avocado, red apple,
watercress, mustard vinaigrette

local burrata

tomato jam, grilled bread

ENTRÉE

choice of:

seared idaho lake trout

black kale and parmesan velouté, english peas,
asparagus, watercress, herb pistou

quinoa & forbidden black rice bowl

green curry, local vegetables, greens, sprouts

roasted 1/2 chicken

red quinoa tabouleh, chicken jus, apricot glaze

orecchiette & king crab

roasted fennel, lardo, fresno chili, lemon

DESSERT

choice of:

trifecta fudge cake

peanut butter fudge, hot fudge,
double chocolate fudge

chef's seasonal dessert

choice of cookie from the market

\$ 36.00

plus tax, gratuity not included



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