

## savor bethesda restaurant week

july 8-18, 2021

35 per person | exclusive of tax and gratuity

first course

choose 1

caesar salad romaine, grana padano, garlic butter croutons

**ginormous meatball** beef, veal, pork, pepperoni sauce, wood-fired bread

simple salad gs tomatoes, red onions, grana padano, white balsamic vinaigrette

> **hot artichoke + spinach dip gs** mozz, roasted garlic, tortilla chips

## second course

choose 1

**chimichurri steak frites\* gs** | supplement 8 grilled flat iron, felipe's chimichurri, parmesan fries

**miso glazed salmon\*** fresh miso-marinated salmon, jasmine rice, asparagus, honey meuniere sauce

**crispy half chicken** 24-hr brined + deep fried, served with moroccan broth, garbanzo beans, couscous

> **fettucini alfredo** grilled chicken, sundried tomato cream, table bread

## third course

choose 1

3 donuts

powdered sugar, raspberry + chocolate sauce

## cinnamon bun bread pudding

tres leches, whipped cream, vanilla ice cream

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. gs gluten sensitive - these dishes can be prepared gluten-sensitive.