

# SILVER

NEW AMERICAN BRASSERIE

## SAVOR BETHESDA RESTAURANT WEEK

JULY 8-18, 2021

### 3 COURSE DINNER

CHOOSE ONE SHARING PLATE, ENTRÉE + DESSERT. 35  
excludes tax and gratuity

#### ◆ SHARING PLATES ◆

##### GOAT CHEESE BRUSCHETTA **VG** **V**

Pine-nut pesto, tomato, balsamic drizzle,  
sunflower seeds, ciabatta.  
cal 593, fat 26g, chol 26mg, carb 72g, fib 5g, prot 15g

##### CRISPY BRUSSELS SPROUTS **VG**

Cinnamon chipotle spiced, apricots,  
cranberries, pecans, house made ranch.

##### EDAMAME + WHITE BEAN HUMMUS **VG**

Basil oil, pomegranate seeds, kumato  
tomatoes, cucumber, olives, naan bread.

#### ◆ ENTRÉES ◆

##### AHI TUNA POKE BOWL **GF**

Radishes, cucumber, scallions, avocado, cilantro, rocket  
greens, over warm peanut quinoa, wasabi cream.

##### TRUFFLE BISON MEATLOAF

Organic bison, light demi glace, mushrooms, roasted pearl onions  
and peas, scallions, dill fingerling potatoes, broccolini, tomatoes.

##### CHICKEN POT PIE

Cremini mushrooms, basil, butternut squash, peas, corn,  
scallions, tarragon, topped with flaky buttery crust.

##### NEW! MOROCCAN TOMATOES TAGINE **V** **GF**

House-roasted tomatoes, basil olive oil drizzle, over berbere quinoa,  
leeks, fennel, butternut squash, dried apricots and pomegranate  
seeds, spiced roasted pepper sauce, chimichurri, sunflower seeds.  
cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g

#### ◆ DESSERTS ◆

##### LEMON TARTLET **V**

Vegan lemon creme, blackberries, thyme.

##### CRÈME BRÛLÉE **GF**

Fresh blackberries, organic turbinado sugar.

#### FLEXITARIAN HEALTHIER OPTIONS

**V** Lower in Fat or Cholesterol

**GF** Gluten-Free

**VG** Vegetarian

**V** Vegan