

# SAVOR BETHESDA

DINNER MENU | \$35 PER PERSON | ENTIRE TABLE MUST PARTICIPATE

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## TO START

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CHOICE OF ONE

### GF DRAGON ROLL

tempura broccoli, spinach, avocado, spicy unagi

### KIMCHI BAO

chick'n fried mushrooms, gochujang

### GF CRISPY RICE

spicy ahi watermelon, avocado

### GF TATER TOTS

torched miso, kimchi, korean chili flake, cilantro, thai basil

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## MAIN COURSE

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CHOICE OF ONE

### ⌚ VODKA PIZZA

tomato cream, cashew mozzarella, basil pesto, chili bomba

### SPAGHETTINI CARBONARA

mushroom bacon, smoked tempeh, cracked pepper, nooch

### ⌚ SPICY RIGATONI

tomato rosé sauce, cashew mozzarella, nooch, calabrese chili

### UDON NOODLES

truffle mushroom cream

### HOUSE BURGER

cheese, mushroom bacon, lettuce, tomato, pickles, onion, secret sauce  
served with fries or side salad

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## DESSERT

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### GF KEY LIME CHEESECAKE

whipped cream, lime zest, graham cracker crust

### ⌚ CHOCOLATE BROWNIE

vanilla ice cream, amarena cherry, peanuts, chocolate fudge

GF gluten friendly    ⌚ contains nuts

Service Charge: An 18% service charge will be added to parties of 6 or more guests.  
Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen,  
so cross-contact may occur. Please tell your server about allergies.