

SAVOR BETHESDA
(Friday, February 16, to Sunday, February 25, 2024)

3 COURSE DINNER
CHOOSE ONE SHARING PLATE, ENTRÉE + DESSERT.
\$35 per person (excludes tax and gratuity)

SHARING PLATES

GOAT CHEESE BRUSCHETTA

Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta.

cal 593, fat 26g, chol 26mg, carb 72g, fib 5g, prot 15g

NEW! HUMMUS

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

ENTRÉES

WARM ROASTED LOCAL VEGGIE

Arugula, kale, beets, squash, brussels sprouts, peppers, sunflower seeds, pecans, apricots, chimichurri vinaigrette.

Grilled chicken - add 6 / Cinnamon-chipotle shrimp - add 8 / Grilled salmon - add 9

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

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

Vegan lemon creme, blackberries, thyme.

CRÈME BRÛLÉE

Fresh blackberries, organic turbinado sugar.