Savor Bethesda Restaurant Week

February 19 – March 1, 2026

Lunch Menu

$20 · Two-Course Menu
Choose one from each course

Lunch will be offered:
February **19, 20, 21, 22, 26, 27, 28** & **March 1**

First Courses

Lamb & White Bean Soup

——— ◦ ◦ ◦ ———

Three Charbroiled Oysters
Chile butter · Lemon · Roasted garlic panko

——— ◦ ◦ ◦ ———

Roasted Farm Beet Salad
Goat cheese · Red onions · Greens · Pecans · Citrus vinaigrette

——— ◦ ◦ ◦ ———

Salmon Tartare
Ponzu · Sesame seed · Kaffir lime · Lemongrass · Scallions

Entrées

Chicken Cobb Salad
Avocado · Tomato · Bacon lardons · Farm egg · Greens
Red wine vinaigrette

——— ◦ ◦ ◦ ———

Grilled Salmon
Savoy cabbage · Bacon · Mustard cream

——— ◦ ◦ ◦ ———

White Wine Mussels
Roasted garlic · Cream · Lemon · Parsley

——— ◦ ◦ ◦ ———

Kennett Square Mussels
Bacon · Smoked mushrooms · Parmesan · Thyme

——— ◦ ◦ ◦ ———

Mediterranean Mussels
Merguez sausage · Goat cheese · Smoked tomato · Harissa aioli · Cilantro

——— ◦ ◦ ◦ ———

Thai Curry Mussels
Peanuts · Coconut milk · Green curry · Thai basil · Cilantro

——— ◦ ◦ ◦ ———

Bolognese Mussels
Pork · Veal · Beef · San Marzano tomatoes · Capers · Egg · Parmesan

Dinner Menu

$35 · Two-Course Menu
Choose one from each course

Dinner will be offered nightly
except Tuesday, February 24

First Courses

Lamb & White Bean Soup

——— ◦ ◦ ◦ ———

Four Charbroiled Oysters
Chile butter · Lemon · Roasted garlic panko

——— ◦ ◦ ◦ ———

Roasted Farm Beet Salad
Goat cheese · Red onions · Greens · Pecans · Citrus vinaigrette

——— ◦ ◦ ◦ ———

Salmon Tartare
Ponzu · Sesame seed · Kaffir lime · Lemongrass · Scallions

Entrées

Grilled Atlantic Swordfish
Au poivre sauce · Celeriac purée · Garlic rapini

——— ◦ ◦ ◦ ———

Crispy Cauliflower
Romesco sauce · Frisée & endive salad

——— ◦ ◦ ◦ ———

Confit of Duck Leg
Savoy cabbage · Bacon · Mustard cream

——— ◦ ◦ ◦ ———

White Wine Mussels
Roasted garlic · Cream · Lemon · Parsley

——— ◦ ◦ ◦ ———

Kennett Square Mussels
Bacon · Smoked mushrooms · Parmesan · Thyme

——— ◦ ◦ ◦ ———

Mediterranean Mussels
Merguez sausage · Goat cheese · Smoked tomato · Harissa aioli · Cilantro

——— ◦ ◦ ◦ ———

Thai Curry Mussels
Peanuts · Coconut milk · Green curry · Thai basil · Cilantro

——— ◦ ◦ ◦ ———

Bolognese Mussels
Pork · Veal · Beef · San Marzano tomatoes · Capers · Egg · Parmesan