

Bethesda Magazine

Restaurant Week

dinner

36

First Course

all spreads come with flatbread OR crudite

tzatziki yogurt, cucumber, dill, citrus

hummus chickpea, tahini, sultan chutney

melitzanosalata smoked eggplant, roasted peppers, walnuts, feta

favosalata yellow lentils, scallions, black garlic, pine nuts

spicy olives kalamata, castelvetrano, arbequina

Second Course

greek caesar baby romaine, feta, croutons

dolmades grape leaves, pine nuts, grilled grapes

falafel chickpea fritters, tahini

kolokithokeftedes zucchini fritters, pepper yogurt

roasted beets walnut espuma, grapefruit, mint

Third Course

roasted cauliflower roasted green olive relish, whipped feta, za'atar

crispy brussels sprouts pomegranate seeds, mint, caramelized onion yogurt

marinated king salmon kebab chermoula, crispy kale, squash, ras al hanout

shrimp kastoria gigandes, spinach, leeks, black garlic

smoked lamb shoulder ancient grain salad, tzatziki

wild mushroom couscous butternut squash, spinach, walnuts

chicken souvlaki tomato-eggplant salsa

Fourth Course

baklava almonds, walnuts, vanilla creme anglaise

chocolate torte peanut butter, salted caramel, figs

ice cream and sorbet seasonal flavors

Full table participation please

Ingredients may not be listed in their entirety. Please inform your server of any allergies or dietary restrictions.