

RAMW RESTAURANT WEEK

MENU

DINNER

CHOICE OF ONE FROM EACH COURSE

FIRST COURSE

ANDALUSIAN GASPACHO

BLENDED HEIRLOOM TOMATOES, GARDEN VEGETABLES, GARLIC, OLIVE OIL

FOUR CHARBROILED OYSTERS

CHILE BUTTER, LEMON, ROASTED GARLIC PANKO

HEIRLOOM TOMATO AND PEACH SALAD

GOAT CHEESE, DRESSED GREENS, BASIL, THYME VINAIGRETTE

ENTREES

GRILLED ATLANTIC SWORDFISH

GREEN PEPPERCORN SAUCE, GARLUCKY SPINACH, CRISPY ONION RING

ROSEMARY AND BASIL MARINATED GRILLED SALMON

SUMMER FARM RATATOUILLE, AND HERB SALAD

BRAISED CHICKEN AND VEGETABLE STEW

PASTIS, HERBS

WHITE WINE MUSSELS

WHITE WINE, ROASTED GARLIC, CREAM, LEMON, PARSLEY

KENNET SQUARE MUSSELS

MUSHROOMS, BACON, PARMESAN, THYME, PARMESAN, TRUFFLE OIL

MEDITERRANEAN MUSSELS

MERQUEZ SAUSAGE, GOAT CHEESE, SMOKED TOMATO BROTH, HARISSA AIOLI, CILANTRO

THAI CURRY MUSSELS

PEANUTS, COCONUT MILK, GREEN CURRY

BOLOGNESE MUSSELS

CLASSIC MEAT SAUCE, SAN MARZANO TOMATOES, CAPERS, EGG, PARMESAN

THIRD COURSE

PIERRE ROBERT FROMAGE, QUINCE PASTE, BURNT HONEY

QUINCE PASTE, BURNT HONEY

LIEGE WAFFLE, LEMON RICOTTA, BLUEBERRY CONSERVE

CRÈME FRAICHE CINNAMON TART



8/18-8/24
2025



MUSSEL BAR & GRILLE IN BETHESDA