

RAMW RESTAURANT WEEK

MENU

LUNCH

CHOICE OF ONE FROM EACH COURSE

FIRST COURSE

ANDALUSIAN GASPACHO

BLENDED HEIRLOOM TOMATOES, GARDEN VEGETABLES, GARLIC, OLIVE OIL

THREE CHARBROILED OYSTERS

CHILE BUTTER, LEMON ROASTED GARLIC PANKO

HEIRLOOM TOMATO AND PEACH SALAD

GOAT CHEESE, DRESSED GREENS, BASIL, THYME VINAIGRETTE

ENTREES

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, 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



\$25



**8/18-8/24
2025**



MUSSEL BAR & GRILLE IN BETHESDA