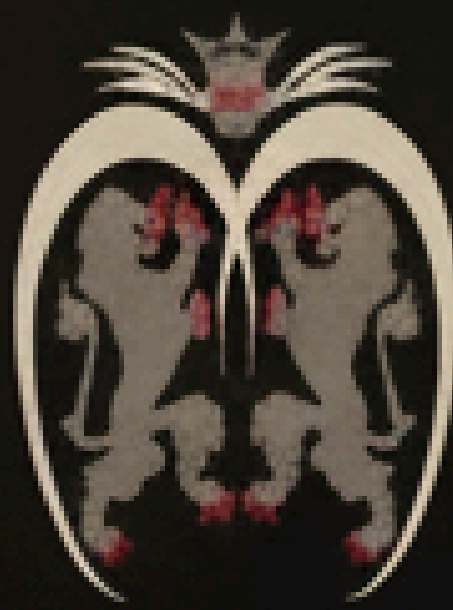




MUSSEL BAR AND GRILLE BETHESDA

By Robert Wiedmaier
4903 Cordell Ave
Bethesda, MD.
Musselbar.com

RAMW Restaurant Week
JANUARY 19 TO JANUARY 25

DINNER \$40 MENU
CHOICE ONE FROM EACH COURSE

FIRST COURSES

MAINE LOBSTER BISQUE

Chervil, Puff Pastry Croutons

FOUR CHARBROILED OYSTERS

Chile Butter, Lemon Roasted Garlic Panko

FRISÉE AND ENDIVE SALAD

Bacon Lardons, Blue Cheese, Sherry Shallot Vinaigrette

MARINATED AND GRILLED PT. JUDITH SQUID

Romesco Sauce

ENTRÉES

CLASSIC CONFIT OF DUCK LEG

Braised Savoy Cabbage with White Wine and Thyme

GRILLED SALMON WITH SWEET POTATO & KALE GRATIN

Goat Cheese, Caramelized Onions,

Brown Butter, Almond Romesco Sauce

WHITE WINE MUSSELS

Roasted Garlic, Cream, Lemon, and 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, Thai Basil, Cilantro, Green Curry

BOLOGNESE MUSSELS

Pork, Veal, and Beef, San Marzano Tomatoes, Capers, Egg, Parmesan Cheese

DESSERT

LIEGE WAFFLE

Lemon Ricotta, Blueberry Conserve

CARAMEL SEA SALT CHOCOLATE MOUSSE

ROQUEFORT

Prunes, Honey