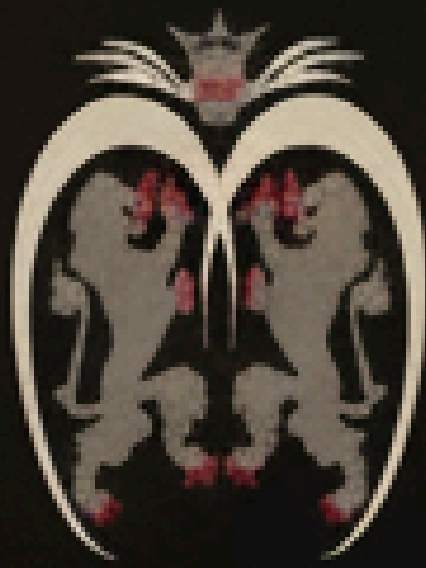




MUSSEL BAR AND GRILLE BETHESDA

by Robert Wiedmaier

4903 Cordell Ave

Bethesda, MD.

Musselbar.com

RAMW Restaurant Week

JANUARY 22 TO JANUARY 25

LUNCH \$25

CHOICE OF ONE FROM EACH COURSE

THREE-COURSE MENU

FIRST COURSES

MAINE LOBSTER BISQUE

THREE CHARBROILED OYSTERS

Chile Butter, Lemon, Roasted Garlic Panko

FRISÉE AND ENDIVE SALAD

Bacon Lardons, Blue Cheese, Sherry Shallot Vinaigrette

SALMON CRUDO

Ponzu Sauce, Sesame Seed, Kaffir, Lemongrass, Scallions

ENTREES

SALMON COBB SALAD

Avocado, Tomato, Bacon Lardons, Farm Egg, Greens, Red Wine Vinaigrette

CLASSIC CONFIT OF DUCK LEG

Braised Savoy Cabbage with White Wine and Thyme

WHITE WINE MUSSELS

Roasted Garlic, Cream, Lemon and Parsley

KENNETT SQUARE MUSSELS

Bacon, 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