

Mussel Bar Bethesda

RAMW RESTAURANT WEEK 2025

JANUARY 27 TO FEBRUARY 2

DINNER \$40

CHOICE OF ONE FROM EACH COURSE

THREE COURSE MENU

FIRST COURSES

MUSSEL YELLOW PEPPER BISQUE

CHERVIL

FOUR CHARBROILED OYSTERS

CHILE BUTTER, LEMON ROASTED GARLIC PANKO

ROASTED FARM BEET SALAD

GOAT CHEESE, RED ONIONS, GREENS, PECANS, CITRUS VINAIGRETTE

SALMON CRUDO

PONZU SAUCE, SESAME SEED, KAFFIR, LEMONGRASS, SCALLIONS

SECOND COURSES

GRILLED ATLANTIC SWORDFISH

AU POIRVE SAUCE, GARLICKY SPINACH, FRIED ONION

SWEET POTATO KALE GRATIN

GOAT CHEESE, CARAMELIZED ONIONS, BROWN BUTTER

BEEF BOURGOGNE

ROOT VEGETABLES, POMME PUREE

WHITE WINE MUSSELS

ROASTED GARLIC, CREAM, LEMON AND PARSLEY

KENNET 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 MARZAMO TOMATOES, CAPERS, EGG, PARMESAN
CHEESE

THIRD COURSES

PIERRE ROBERT FROMAGE

QUINCE PASTE, BURNT HONEY

LIEGE WAFFLE

LEMON RICOTTA, BLUEBERRY CONSERVE

CRÈME FRAICHE

CINNAMON TART