

SUMMER RESTAURANT WEEK DINNER PRIX-FIXE MENU

Available Tuesday, August 25 through Sunday, August 30
THREE-COURSE DINNER MENU STARTING AT \$40*/person

*Tax and Gratuity are not included. Upcharges will be added to the starting price of \$40.

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10301 Kensington Parkway
Kensington, MD 20895
301.962.4046

FIRST COURSE *please select one*

WATERMELON FETA SALAD (V)

watermelon, feta, arugula, cherry tomato, pickled red onion, citrus vinaigrette

CAESAR SALAD (V)

local romaine, house-made caesar dressing & rustic croutons, parmigiana reggiano

STEAK TARTARE +6

quail egg, herb crostini, shallots, cornichons, dijon

SEASONAL SOUP (V)

gazpacho | corn chowder

FRIED GREEN TOMATOES (V)

local heirloom tomatoes, pimento cheese, buttermilk scallion dressing

FRIED CALAMARI +3

jalapeno, basil coulis

FRIED OYSTERS* +5

house-made tartar sauce, chow chow

SECOND COURSE *please select one*

GRILLED FAROE ISLANDS SALMON

ratatouille, swiss chard, lemon beurre blanc

EGGPLANT PARMESAN (V)

house-made fettuccini, fresh mozzarella, basil, sauteed tomato, shallot, leeks

GRILLED BONE-IN PORK CHOP +4

braised collard greens with bacon, fingerling potatoes, blackberry gastrique

HALF RACK BBQ PORK RIBS

corn on the cob, grilled zucchini

ROASTED CHICKEN

mashed potatoes, green & yellow beans, au jus

NEW YORK STRIP +10

mashed potatoes, glazed baby carrot, mushroom and red wine reduction

PAN-ROASTED CHESAPEAKE BAY ROCKFISH* +6

cherry tomato, oyster mushroom, swiss chard, garlic chives, shrimp broth

MOULES FRITES

PEI mussels steamed w house made chorizo, capers, shallots, garlic, white wine cream sauce, chipotle aioli & parsley garnish served with fries and grilled baguette

GARDEN RISOTTO (V)

zucchini, peas, shallots, garlic, goat cheese, basil oil, arugula garnish

THIRD COURSE *please select one*

PEACH CRUMBLE (V) w vanilla ice cream

CHOCOLATE MOUSSE (V) orange zest, whipped cream

SEASONAL SORBET (V) mint

(V) - VEGETARIAN | (VE) - VEGAN

All menu items are subject to change according to seasonality and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.