

Bethesda Restaurant Week

Choice of Mezza

Hommos

Chick Peas, Sesame Paste, Lemon Juice & Garlic

Lebanese Salad

Tomatoes, Cucumbers, Green Peppers, Mint, Parsley, Onions in an Olive Oil & Lemon Dressing

Crispy Artichokes

Fried Whole Artichoke Hearts with Lemon-Garlic Butter

Kibbeh Nayeh

Lamb Tartare with Mint & Onion Drizzled with Olive Oil

Choice of Entree

Elysian Fields Premium Lamb Trio

Grilled Double Chop Rack with Lamb Reduction, T-Bone with Three Green Herb Sauce
And Braised Lamb over Spiced Rice & Roasted Vegetables

Whole Broiled Bronzino

Mediterranean Sea Bass over Saffron Cous Cous & Chick Pea Pilaf,
Crispy Onions & Lemon Cilantro Sauce

Fatteh Bel Bathenjan

Layers of Breaded Fried Eggplant, Chick Peas, Toasted Pita Chips
Smothered in Warm Yogurt, Butter & Pine Nuts

Choice of One Dessert

Coffee & Baklava

Chocolate Arabic Coffee Custard with Marshmallow Cream & Baklava

Awamet

Lebanese Donuts with Honey-Saffron Syrup & Yogurt Milk Pudding

Sesame Crème Brulee

Carob Molasses, Sesame Paste & Caramelized Bananas

Dinner \$30 per person