

ROBERT WIEDMAIER
MUSSEL BAR
& GILLE

ARLINGTON CHAMBER OF COMMERCE
RESTAURANT WEEK MENU, OCTOBER 18TH-24TH

Lunch Two Course Menu-\$25 Per Person

Choice of: Appetizer & Entrée OR Entrée and Dessert

Dinner Three Course Menu-\$40

APPETIZER

Burrata and Autumn Beet Salad- Pickled Onion, Orange,
Pine Nuts, Charred Shallot Vinaigrette

Butternut Squash Soup- Pumpkin Seeds, Brown Butter, Sage

Tuna Tartare- Avocado, Soy Lime Dressing, Radish, Crisp Potato

ENTREE

Pan Seared Salmon- Farm Ratatouille served with an Herb Salad, Sea Salt

Classic White Wine Mussels- Garlic, Cream, Lemon, Parsley

Mushroom & Bacon Mussels- Applewood Smoked Bacon, Forest Mushrooms, Parmesan, Thyme

Mediterranean Mussels- Merguez Sausage, Goat Cheese, Smoked Tomato, Harissa Aioli, Cilantro

Thai Curry Mussels- Green Curry, Coconut Milk, Peanuts, Cilantro, Basil

Braised Pork Shank- Celeriac Puree, Braised Jus and Autumn Root Vegetables

Add; Regular fries \$3, Truffle Fries \$5, Sweet Potato Fries \$3

DESSERT

Caramel, Sea Salt, Chocolate Mousse- Spiced Chocolate, Hazelnut Brittle

Crème Brulee- Italian Meringue

Ricotta Cheesecake- Blueberry Compote, Graham Cracker Crumble