ARLINGTON RESTAURANT WEEK

MUSSEL BAR AND GRILLE ARLINGTON

October 10 to October 17

LUNCH. $28

FIRST COURSE

SQUASH SALAD

Baby Kale, Roasted Squash, Dried Cranberries, Goat Cheese, Spiced Vinaigrette

BLUE HUBBARD SQUASH SOUP

Toasted Pumpkin Seeds, Green Apple

ROASTED DOUBLE T OYSTERS

Chile Butter, Panko, Lemon Zest, Garlic, Parmesan

SECOND COURSE

BEEF CARBONNADE

Braised Beef, Root Vegetables, Pearl Onions, Pomme Puree

GRILLED ATLANTIC SWORDFISH

Braised Kale, Bacon Lardon, Sweet Potato, Brown Butter

CAULIFLOWER GRATIN

Leeks, Truffled Mornay Sauce, Gruyere Cheese

WHITE WINE MUSSELS

White Wine, Roasted Garlic, Cream, Lemon, Parsley

MUSHROOM AND BACON MUSSELS

Smoked Mushrooms, Bacon, Parmesan, Thyme, Truffle Oil

MEDITERRANEAN MUSSELS

Merquez Sausage, Goat Cheese, Smoked Tomato Broth, Harissa Aioli, Cilantro

THAI CURRY MUSSELS

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

BOLOGNESE MUSSELS

Classic Meat Sauce, San Marzano Tomatoes, Capers, Egg, Parmesan Cheese

DESSERT

PUMPKIN CHEESECAKE

Chantilly Cream

SEA SALT CARAMEL CHOCOLATE MOUSSE

Toasted Hazelnuts, Shortbread

DINNER. $40

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