

ALL SET

RESTAURANT & BAR



RESTAURANT WEEK

THREE-COURSE DINNER \$35

APPETIZER

MANCHEGO CROQUETTE

Sweet & Spicy Honey Tomato Jam

GRILLED OCTOPUS ^(GF)

Chickpea Puree, Chorizo Butter, Smoked Paprika
Oil, Celery Leaves

TOMATO BASIL SOUP

Brioche Grilled Cheese Croutons

ENTREE

WILD MUSHROOM RAGOUT ^(GF)

Creamy Polenta, Wild Mushrooms, Aged Parmesan,
Tomato Butter
Add Poached Egg 2 Add Lobster 12

FISH & CHIPS

Battered Cod, House Cut Fries, Coleslaw, Malt
Vinegar, Tartar Sauce

PORK SCHNITZEL

Crispy Shiitakes, Baby Carrots, Fingerling Potatoes,
Pecorino Fondue, Salsa Verde

DESSERT

FRIED OREOS

Tempura Battered, Chocolate Ganache

BREAD PUDDING

Vanilla Custard, Caramel Sauce, Vanilla Gelato

SORBET TRIO ^(GF)

Artisanal Selection

Please notify us of any allergies. *State food code requires us to inform you that consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

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